

BON APPÉTIT
BONNE HUMEUR



Bistro Niko

NOTRE HISTOIRE "OUR STORY"

Bistro Niko is a true neighborhood restaurant where we welcome you warmly and serve satisfying foods that change with the seasons and define regional, comfort French cuisine. It is a casual bistro to enjoy the company of friends and family and relish one of the richest culinary heritages in the world, striking the balance between sophistication and comfort. *Bon appétit!*

Hors d'Oeuvres

- TUREEN FRENCH ONION SOUP *gratinée au gruyère* 12
BISTRO WHITE BEAN SOUP *black truffle essence, croutons* 12
gf JAMBON et ASPARAGUS *thin sliced prosciutto, warm jumbo asparagus, poached egg, mustard vinaigrette* 15
YELLOWFIN TUNA TARTARE *soy, avocado, pickled ginger* 19
CLASSIC STEAK TARTARE* *watercress, toast points* 18
SAUTEED NEW YORK FOIE GRAS *huckleberry port wine sauce* 22
{ shot of soms sautern to enhance the foie gras experience 6. }
gf CRISPED DUCK LEG CONFIT *frisée salade, crisped duck potatoes* 16
ROAST PORK BELLY MUSTARD-CRUSTED *lightly pickled vegetables* 15
gf MUSSELS "LE COZE" *white wine, shallots, garlic, cream, parsley*
Petit 16 Grande 21
ESCARGOTS "EN CROÛTE" *garlic butter, puff pastry*
Demi Douzaine (6) 16 Douzaine (12) 28



Salades

- CAESAR *baguette croutons, au parmigian, white anchovy* 12
gf PICKLED BABY BEETS & GOAT CHEESE *arugula, vinaigrette* 12
gf MESCLUN *hand picked lettuces, dijon vinaigrette* 11
gf WHOLE BURRATA MOZZARELLA & TOMATO *basil, e.v. olive oil* 13
gf BELGIAN ENDIVE *rouge et noir bleu cheese, walnuts, apple* 13
FRISÉE LETTUCE AUX LARDONS *bacon, poached egg, brioche croutons* 13

Les Entrées

- gf* GA MOUNTAIN TROUT AMANDINE SAUTÉED *toasted almonds, french green beans, lemon olive oil emulsion* 25
gf FAROE ISLANDS SALMON *sautéed - diced vegetable quinoa, citrus olive oil emulsion* 25
gf MAINE SEA SCALLOPS ST. JACQUES *asparagus, potato puree, sorrel white wine sauce* 27
gf ROASTED CHICKEN BOURGEOISE *asparagus, mushroom, confit tomato, roasted chicken jus* 25
gf RIBEYE STEAK CAFÉ DE PARIS BUTTER *pommes frites* 36
gf LOUP DE MER *sautéed - european sea bass filet, melted baby spinach, fingerling potatoes, citrus emulsion* 28
FRESH SEAFOOD TAGLIATELLE PASTA *scallops, calamari, shrimp, english peas, creamy white wine sauce* 24
gf FLORIDA GULF SHRIMP SAUTEE PROVENCAL *tomato, white wine, shallot, toasted garlic baguette* 24
gf BEEF CHEEK BOURGUIGNON *burgundy wine, mushrooms, pearl onions, pomme purée, bacon lardons* 26
gf WINTER CASSOULET *deep dish crisped duck confit, bistro garlic sausage, pork belly in white bean stew* 24
gf VEAL TENDERLOINS CHASSEUR *mushrooms, tomato, confit potatoes, white wine veal jus* 29
gf STEAK AU POIVRE TWIN BEEF TENDERLOINS *8 oz, pepper crusted, brandied cream mushrooms, sautéed spinach* 33
gf BROILED HANGER STEAK & POMMES FRITES 28
gf VEAL PARMENTIER *casserole - pulled veal osso buco, celeriac potato, gruyere cheese crust* 26
gf GRILLED BERKSHIRE PORK CHOP *pomme purée, pork jus* 25
gf PAN ROASTED BREAST OF DUCK *orange supremes, red cabbage, crisped duck potatoes* 26
SKATE WING *brown butter, nonpareil capers, spinach, steamed potatoes* 24

Le Steak Frites

- gf* PRIME NY SIRLOIN STRIP 12 oz
select béarnaise sauce, green peppercorn sauce, or maître de hôtel butter 39
- gf* BROILED FILET MIGNON CENTER CUT 8 oz
select béarnaise sauce, green peppercorn sauce, or maître de hôtel butter 42

Les Burgers & Pommes Frites

- AU POIVRE BURGER
peppercorn crust, mushroom truffle essence, gruyère, brandy pepper aioli, BBC bun 17
Pour Le Gourmand
{ add sautéed NY State Foie Gras 15. supp }
- LE GRAND BURGER "AMÉRICAIN"
bibb lettuce, tomato, pickled red onion, BBC bun 16
{ add gruyère, provolone or blue cheese 2.supp }



Garnitures 6

- gf* Asparagus *gf* Sauté Baby Spinach *gf* Pomme Purée
gf French Green Beans *gf* Diced Vegetable Quinoa *gf* Pommes Frites Maison

gf GLUTEN FREE