

BON APPÉTIT  
BONNE HUMEUR



# Bistro Niko

OUVERT TOUS  
LES JOURS



## 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

- FRENCH ONION SOUP *gratinée au gruyère* 12  
TRUFFLE WHITE BEAN SOUP *croutons* 9  
SEARED HUDSON VALLEY FOIE GRAS *huckleberry port sauce, brioche toast* 20  
*gf* MUSSELS "LE COZE" *white wine, shallots, garlic, cream, parsley*  
*Petite* 13 *Grand* 18  
*gf* BAKED OYSTERS "FLORENTINE" *buttery spinach, pernod, candied bacon* {5 pcs} 15  
SEAFOOD TARTINE *calamari, scallops & shrimp, andouille, fresno chili, butter nage over toasted country italian bread* 15  
AHI TUNA TARTARE *lemon olive oil, ginger, green apple, soy, jalapeno & crispy shallot* 16  
LARGE GULF SHRIMP *crisped in thin "brique" pastry, celeriac remoulade, lemon aioli* 15  
*gf* GEORGIA SHRIMP SAUTEE PROVENCAL *tomato, white wine, garlic* 16  
CLASSIC STEAK TARTARE\* *watercress, toast points* 16  
ESCARGOTS "EN CROÛTE" *garlic butter, puff pastry*  
*Demi Douzaine* 12 *Douzaine* 22  
*gf* CRISPED DUCK LEG CONFIT *frisée salad, crisped duck potatoes* 13  
ROAST PORK BELLY MUSTARD CRUSTED *lightly pickled vegetables* 12

### Les Salades

- CAESAR *baquette croutons, au parmigian, white anchovy* 11  
*gf* BEET *pickled baby beets, goat cheese, mâche lettuce, vinaigrette* 11  
*gf* MESCLUN *hand picked lettuces, dijon vinaigrette* 10  
*gf* ENDIVE *rouge et noir bleu cheese, walnuts, apple* 12  
FRISÉE AUX LARDONS\* *frisse lettuce, poached egg, bacon lardons* 11

### Les Entrées

"La Bouillabaise" *Facon du Chef*  
european sea bass, jumbo shrimp & maine sea scallops simmered in lobster broth with fingerling potatoes, red pepper ruille crouton 29

- gf* GA MOUNTAIN TROUT AMANDINE *sauteed, toasted almonds, citrus olive oil emulsion, french green beans* ..... 22  
*gf* LOUP DE MER *sauteed european sea bass filet, melted baby spinach, citrus emulsion, fingerling potatoes.* ..... 26  
SKATE WING BEURRE NOIR *sauteed, brown butter, nonpareil capers, spinach, steamed potatoes* ..... 23  
*gf* FAROE ISLANDS SALMON *sauteed, diced vegetable quinoa, citrus olive oil emulsion.* ..... 25  
SEAFOOD TAGLIATELLE PASTA *scallops, calamari, shrimp, english peas, creamy white wine sauce* ..... 23  
*gf* MAINE SEA SCALLOPS ST. JACQUES *sauteed with asparagus, potato puree, sorrel white wine sauce* ..... 25  
*gf* COQ AU VIN *french classic - chicken braised in red wine, parisien mushrooms, pearl onions, steamed potatoes.* ... 22  
*gf* CASSOULET *deep dish of crisped duck confit, garlic sausage & pork belly baked in white bean stew* ..... 21  
*gf* HACHIS PARMENTIER *pulled veal osso buco sheppards pie, celeriac potato, gruyère cheese crust, petite salad* ... 22  
*gf* TWIN PETITE VEAL TENDERLOINS *sauteed, puree potato, french thin beans in shallots, veal jus.* ..... 28  
*gf* STEAK AU POIVRE\* *twin beef tenderloins 8 oz, pepper crusted, brandied cream mushrooms, sauteed spinach.* ... 33  
*gf* FREE RANGE ROASTED HALF CHICKEN *confit marble potatoes, lemon chicken jus.* ..... 24  
*gf* PAN ROASTED BREAST OF DUCK *orange supremes, red cabbage, crisped duck potatoes.* ..... 25  
*gf* BEEF SHORT RIB BOURGUIGNON *burgundy wine, mushrooms & pearl onions, pomme puree, bacon lardons.* ..... 27  
*gf* COTES D'AGNEAU GRILLES *grilled lamb chops, ratatouille, natural lamb jus.* ..... 31  
*gf* ENTRECOTE CAFE DE PARIS *ribeye steak, café de paris butter, pomme frites* ..... 36  
*gf* ENTRECOTE DE PORC *grilled berkshire pork chop, fingerling potato lyonnaise, haricot vert, red wine jus* ..... 24

### Le Steak Frites

*gf* \*broiled hanger steak & pommes frites  
select béarnaise sauce, green peppercorn sauce  
or maître de hôtel butter 28

### L'Entrecôte Frites

*gf* \*grilled USDA prime N.Y. strip 12 oz & pommes frites  
select béarnaise sauce or café de paris butter 39

### Les Garnitures 5

- gf* Ratatouille *gf* Pomme Purée  
*gf* Pommes Frites Maison *gf* Asparagus  
*gf* French Green Beans *gf* Vegetable Quinoa  
*gf* Petite Salade Vinaigrette

### LE BAR À HUITRES OYSTERS ON ICE

- gf* FANNY BAY, BC\* *gf* SPINDRIFT, WEST PORT MASS.\*  
*gf* FISHERS ISLAND, NY.\* *gf* BLUE POINT, LI SOUND\*  
*Demi Douzaine* 18 *Douzaine* 36

### Pour La Table

#### SNACKS PERFECT TO SHARE WITH COCKTAILS

- GOUGÈRES *light gruyère cheese puffs, basket* 8  
RILLETTES DE SAUMON *smoked salmon spread* 9  
MELTED SWISS RACLETTE CHEESE *baguette toast* 12

### Les Tartes

#### TRADITIONAL FRENCH PIZZAS

- MUSHROOM & GRUYERE  
*seasonal mushrooms, gruyère & fontina cheese* 16  
PROSCIUTTO & BLUE CHEESE *arugula, port wine reduction* 15  
SMOKED SALMON *crème fraîche, chives* 17

### Charcuterie

- gf* CHILLED NY FOIE GRAS "TORCHON"  
*housemade, huckleberry port sauce, brioche toast* 19  
*gf* ARTISANAL THREE SALAMI TASTING 14  
*gf* "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's specialty* 14  
*gf* CLASSIC CHICKEN LIVER TERRINE *au cognac* 11  
*gf* "LE GRAND PLAT"  
*traditional country pâté, foie gras sauternes mousse, artisanal salami, prosciutto di parma, classic chicken liver terrine* 24

### Plat Les Trois Fromages

three selected French cheeses, fresh candied fruit,  
pistachio & raisin walnut toast Mkt.

### Les Formules

#### TROIS PLATS

38



#### Les Hors d'Oeuvres

- TRUFFLE WHITE BEAN SOUP  
SHRIMP EN FEUILLE DE BRIQUE  
*gf* MESCLUN SALAD

#### Les Entrées

- gf* GA MTN. TROUT AMANDINE  
*gf* COQ AU VIN  
*gf* BEEF SHORT RIB BOURGUIGNON

#### La Desserts

- FRENCH APPLE TARTE  
*gf* CHOCOLATE FLOURLESS CAKE  
*gf* CRÈME BRÛLÉE

### Les Sandwiches

CROQUE "MONSIEUR" OR "MADAME"  
grilled ham, gruyère,  
pain de mie, mornay sauce 14  
\*topped with sunny side egg 16

GRILLED LEG OF LAMB  
arugula, preserved lemon, rosemary,  
garlic aioli, toasted ciabatta 16

\*LE GRAND BURGER "AMÉRICAIN"  
bibb lettuce, tomato, pickled red onion,  
BBC brioche bun 14  
{add blue cheese, gruyère or provolone 2.}

\*AU POIVRE BURGER  
peppercorn crust, mushrooms,  
gruyère, brandy pepper sauce 15