

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* 14
- BISTRO WHITE BEAN SOUP - BLACK TRUFFLE ESSENCE 14
- gf* PROSCIUTTO di PARMA* WARM JUMBO ASPARAGUS
poached egg, mustard vinaigrette 16
- YELLOWFIN TUNA TARTARE* *soy, hass avocado, pickled ginger* 20
- STEAK TARTARE PARISIENNE* *watercress, toast points* 20
- SAUTEED NEW YORK STATE FOIE GRAS *huckleberry port wine sauce* 22
{ a glass of soms sautern to enhance the foie gras experience add 8. }
- gf* CRISPED DUCK LEG CONFIT *frisée salade, crisped duck potatoes* 17
- BERKSHIRE PORK BELLY MUSTARD-CRUSTED *lightly pickled vegetables* 17
- gf* MUSSELS "LE COZE" *white wine, shallots, garlic, cream*
Petite 16 *Grande* 24
- ESCARGOTS "EN CROÛTE" *herb garlic butter, puff pastry tops*
Demi Douzaine (6) 18 *Douzaine* (12) 32

Salades

- CAESAR *au parmigian, baguette croutons, white anchovy* 13
- gf* MESCLUN *hand picked lettuces, dijon vinaigrette* 12
- gf* BELGIAN ENDIVE *rouge et noir bleu cheese, walnuts, apple* 14
- FRISÉE LETTUCE AUX LARDONS* *bacon, poached egg, baguette croutons* 14
- gf* PICKLED BABY BEETS, ARUGULA & CREAMY BURRATA
champagne vinaigrette 15

Les Entrées

- gf* FLORIDA GULF SHRIMP SAUTEE PROVENCAL *crushed tomatoes, white wine, shallot, toasted garlic baguette* 26
- gf* SAUTÉE GA MOUNTAIN TROUT AMANDINE *toasted almonds, brown butter, lemon, french green beans* 27
- gf* FAROE ISLAND SALMON* *diced vegetable golden quinoa, citrus olive oil emulsion* 27
- gf* MAINE SEA SCALLOPS ST. JACQUES *asparagus, sorrel white wine nage* 30
- gf* SAUTÉE LOUP DE MER EUROPEAN SEA BASS *melted baby spinach, fingerling potatoes, citrus emulsion* 29
- SKATE WING *brown butter, nonpareil capers, spinach, steamed fingerling potatoes* 27
- FRESH SEAFOOD TAGLIATELLE PASTA *scallops, calamari, shrimp, english peas, creamy white wine sauce* 27
- gf* ROASTED CHICKEN BOURGEOISE *asparagus, mushroom, confit tomato, roasted chicken jus* 28
- gf* COQ AU VIN *french classic! chicken braised in red wine, parisienne mushrooms, pearl onions, steamed potatoes* . 26
- gf* PAN ROASTED BREAST OF DUCK* *orange supremes, red cabbage, crisped duck potatoes, citrus duck jus* 28
- gf* TRADITIOAL "CASSOULET" WINTER DEEP DISH *of duck confit, garlic sausage, pork belly, white bean stew.* . 27
- gf* USDA PRIME RIBEYE STEAK "CAFÉ DE PARIS" BUTTER* *pommes frites* 14 oz 44
- gf* BEEF CHEEK "BOURGUIGNON" *burgundy wine, parisienne mushrooms, pearl onions, bacon lardons, pomme purée* 29
- gf* VEAL TENDERLOINS CHASSEUR* *mushrooms, tomato, confit potatoes, white wine veal jus* 33
- gf* STEAK AU POIVRE TWIN BEEF TENDERLOINS* *pepper crusted, brandied cream mushrooms, sautéed spinach* 8 oz 38
- gf* BROILED HANGER STEAK & POMMES FRITES* *caramelized onions, port wine butter* 35
- gf* GRILLED BERKSHIRE PORK CHOP* *pomme purée, roasted brussels sprouts, red wine jus* 29

Les Steak with Pommes Frites

- *gf* PRIME NY SIRLOIN STRIP*
select béarnaise sauce, brandy peppercorn sauce,
or maître de hôtel butter 12 oz 42
- *gf* BROILED FILET MIGNON CENTER CUT*
select béarnaise sauce, brandy peppercorn sauce,
or maître de hôtel butter 8 oz 49

Les Burgers with Pommes Frites

- AU POIVRE BURGER*
peppercorn crusted, mushrooms,
truffle essence, gruyère, brandy pepper aioli,
BBC bun 8 oz. 19
- LE GRAND BURGER "AMÉRICAIN"*
bibb lettuce, tomato, pickled red onion,
BBC bun 8 oz. 18
add wisconsin cheddar,
gruyère or provolone 2. supp

Garnitures 7

- gf* Sauté or Lightly Creamed Spinach
- gf* Pomme Purée
- gf* Jumbo Asparagus
- gf* Diced Vegetable Golden Quinoa
- gf* Pommes Frites
- gf* French Green Beans shallot butter

gf Gluten Free

*SOME ITEMS ARE SERVED BY REQUEST RAW, UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. 01.05.2022

LE BAR À HUITRES OYSTERS ON ICE

- gf* BLUEPOINT - LI SOUND* BARNSTABLE - CAPE COD*
Demi Douzaine 19 *Douzaine* 36

Pour La Table

- SNACKS TO SHARE WITH COCKTAILS**
- GOUGÈRES *light gruyère cheese puffs ~basket* 10
- RILLETTES DE SAUMON *fresh cold smoked salmon spread, toast points* 12
- MELTED SWISS RACLETTE CHEESE *baguette toast* 12

Tartes

THE TRADITIONAL FRENCH PIZZAS PERFECT TO SHARE

- SEASONAL MUSHROOMS *gruyère & fontina cheese, chives* 17
- BISTRO SMOKED SALMON *crème fraîche, capers, minced red onion* 18
- PROSCIUTTO & BLUE CHEESE *port wine reduction, arugula* 17

Charcuterie

PERFECT TO SHARE

- gf* ARTISANAL THREE SALAMI TASTING 16
- "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's specialty* 17
cornichon pickles, grain mustard, baguette toast
- gf* "LE GRAND PLAT" CHARCUTERIE BOARD
traditional country pâté, artisanal salami
prosciutto di parma & chicken liver terrine 29

Plat Les Trois Fromages

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