

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!*

LE BAR À HUITRES OYSTERS ON ICE

gf BLUEPOINT - LI SOUND* MALPEQUE - P.E.I.*
Demi Douzaine 22

Hors d'Oeuvres

CHILLED GAZPACHO ANDALOUSE *toasted olive oil croutons* 14

TUREEN FRENCH ONION SOUP *gratinée au gruyère* 14

gf MESCLUN SALADE *hand picked baby lettuces, dijon vinaigrette* 12

CAESAR SALADE *baguette croutons, au parmigiana, white anchovy* 13

FRISÉE AUX LARDONS* *poached egg, frisée lettuce, bacon, brioche croutons* 14

gf BELGIAN ENDIVE SALADE *Rouge et Noir bleu cheese, walnuts, apple* 14

gf CREAMY BURRATA, HEIRLOOM TOMATO & ARUGULA
champagne vinaigrette 14

YELLOWFIN TUNA TARTARE* *soy, haasavocado, pickled ginger* 21

ESCARGOTS "EN CROÛTE" *garlic butter, puff pastry Demi Douzaine* 16

RILLETTES DE SAUMON *fresh cold smoked salmon spread, toast points* 12

Les Tartes

TRADITIONAL "FRENCH PIZZAS"

• SMOKED SALMON TARTE
crème fraîche, minced red onion, capers 17

• MUSHROOM & TRUFFLE ESSENCE TARTE
gruyère & fontina cheese, chives 17

HALF TARTE WITH SOUP OR SALAD 21

Charcuterie

"TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's Specialty
condiments to compliment* 17

ARTISANAL THREE SALAMI TASTING 15

CLASSIC CHICKEN LIVER TERRINE AU COGNAC
petit salade vinaigrette, grilled baguette 16

LES TROIS FROMAGES AFFINÉS
Petite Basque, Boucheron & Pierre Robert, walnut raisin toast Mkt.

Les Sandwiches

BURGER WITH POMMES FRITES

LE GRAND BURGER "AMÉRICAIN"
*bibb lettuce, tomato,
pickled red onion, BBC bun* 8 oz. 18
{ *add wisconsin cheddar, gruyère or provolone* 5. supp }

AU POIVRE BURGER*
*peppercorn crust, gruyère cheese,
mushrooms, brandy pepper aioli, BBC bun* 8 oz. 19

SANDWICH WITH MESCLUN SALADE

KNIFE & FORK CROQUE "MONSIEUR" or "MADAME"*
grilled ham, gruyère cheese, glazed with mornay sauce

• MONSIEUR *on pain de mie* 17
• MADAME *topped sunny side egg* 20

Les Entrées

QUICHE FLORENTINE *spinach & gruyère with petite salad vinaigrette*..... 19

gf TRADITIONAL TUNA NICOISE SALADE *mixed greens, fingerling potatoes, green beans, tomatoes,
boiled egg, nicoise olives, sherry vinaigrette* 17

CLASSIC STEAK TARTARE PARISIENNE & FRITES * *watercress, toast points* 22

gf MUSSELS "GILBERT" & FRITES *blue hill mussels in white wine, shallots, cream, frites*..... 24

GRILLED CHICKEN BREAST *petite mesclun salad, champagne vinaigrette, goat cheese crouton
{add sautéed faroe islands salmon 10.supp}*..... 23

gf WHOLE PAILLARD OF CHICKEN BREAST *baby arugula, endive leaves, frisée lettuce, cherry tomatoes, vinaigrette* . . . 23

gf COQ AU VIN *french classic! chicken braised in red wine, parisien mushrooms, pearl onions, steamed potatoes* 22

gf MAINE SEA SCALLOPS *sautéed, asparagus, potato purée, sorrel white wine nage*..... 28

gf GEORGIA MOUNTAIN TROUT MEUNIÈRE *sautéed, brown butter, capers, thin green beans, pomme purée* 27

SKATE WING *brown butter, nonpareil capers, spinach, steamed fingerling potatoes*..... 24

gf CRISPED DUCK CONFIT *frisée salad, mustard sherry vinaigrette, crisped duck fat potato*..... 19

gf BROILED HANGER STEAK & FRITES* *with mesclun salad, caramelized onions, port wine butter, frites* 34

USDA PRIME NEW YORK STRIP* MAÎTRE D'HÔTEL BUTTER & FRITES 12 ounce 42

Les Garnitures 6

gf Pomme Purée *gf* Pommes Frites *gf* French Green Beans - shallot butter *gf* Diced Vegetable Golden Quinoa *gf* Jumbo Asparagus

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.05.25.2022