

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* BARNSTABLE - CAPE COD*
Demi Douzaine 18

Hors d'Oeuvres

- TUREEN FRENCH ONION SOUP *gratinée au gruyère* 13
- BISTRO WHITE BEAN SOUP *black truffle essence, baguette croutons* 13
- gf* MESCLUN SALADE *hand picked baby lettuces, dijon vinaigrette* 11
- CAESAR SALADE *baguette croutons, au parmigiana, white anchovy* 12
- FRISÉE AUX LARDONS* *poached egg, frisée lettuce, bacon, brioche croutons* 14
- gf* BELGIAN ENDIVE SALADE *Rouge et Noir bleu cheese, walnuts, apple* 13
- gf* PICKLED BABY BEETS, ARUGULA & CREAMY BURRATA
arugula, champagne vinaigrette 14
- YELLOWFIN TUNA TARTARE* *soy, haasavocado, pickled ginger* 21
- ESCARGOTS "EN CROÛTE" *garlic butter, puff pastry Demi Douzaine* 15
- RILLETTES DE SAUMON *fresh cold smoked salmon spread, toast points* 11

Les Tartes

TRADITIONAL "FRENCH PIZZAS"

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

• SEASONAL MUSHROOMS TARTE
gruyère & fontina cheese, chives 17

HALF TARTE WITH SOUP OR SALAD 19

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 16

Les Sandwiches

BURGERS WITH POMMES FRITES

LE GRAND BURGER "AMÉRICAIN"
bibb lettuce, tomato, pickled red onion, BBC bun 8 oz. 18
{ add wisconsin cheddar, gruyère or provolone 2. 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* 19

Les Entrées

- QUICHE FLORENTINE *spinach & gruyère with petite salad vinaigrette*..... 18
- 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* 20
- gf* MUSSELS "GILBERT" & FRITES *blue hill mussels in white wine, shallots, cream, frites*..... 21
- GRILLED CHICKEN BREAST *petite mesclun salad, champagne vinaigrette, goat cheese crouton*
{ add sautéed faroe islands salmon 10.supp}. 22
- gf* WHOLE PAILLARD OF CHICKEN BREAST *baby arugula, endive leaves, frisée lettuce, cherry tomatoes, vinaigrette* . . . 22
- gf* COQ AU VIN *french classic! chicken braised in red wine, parisien mushrooms, pearl onions, steamed potatoes* 20
- gf* MAINE SEA SCALLOPS *sautéed, asparagus, potato purée, sorrel white wine nage*..... 27
- gf* GEORGIA MOUNTAIN TROUT MEUNIÈRE *sautéed, brown butter, capers, thin green beans, pomme purée* 26
- SKATE WING *brown butter, nonpareil capers, spinach, steamed fingerling potatoes*..... 22
- 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* 32
- 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 *gf* Diced Vegetable Golden Quinoa *gf* Jumbo Asparagus *gf* Gluten Free