

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

Le Tarte

THE TRADITIONAL FRENCH PIZZA....PERFECT TO SHARE

- ♦ MUSHROOM & TRUFFLE ESSENCE TARTE
gruyère & fontina cheese, chives 17
- ♦ COLD SMOKED SALMON TARTE
crème fraîche, capers, minced red onion 19



TUREEN FRENCH ONION SOUP *gratinée au gruyère* 15

BISTRO WHITE BEAN SOUP *black truffle essence, croutons* 14

SALMON RILLETTE *fresh lightly smoked salmon spread, toast points* 12

ESCARGOTS "EN CROÛTE" AU PERNOD *garlic butter, puff pastry tops* 16

gf PICKLED BEETS, BURRATA MOZZARELLA & ARUGULA
champagne vinaigrette 15

CAESAR SALADE *au parmigiana, baguette croutons, white anchovy* 14

gf BELGIAN ENDIVE SALADE *rouge et noir bleu cheese, walnuts, apple* 13

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

FRISÉE LETTUCE AUX LARDONS* *bacon, poached egg, brioche croutons* 15

STEAK TARTAR PARISIENNE* *watercress, toast points* 19

FRENCH CLASSIC CHICKEN LIVER TERRINE AU COGNAC
petite salade vinaigrette, grilled baguette 15

Champagne Cocktails 12.

BISTRO FIZZ

Grey Goose, Blueberry, Raspberry, Strawberry, Lemon

PECHE DE ETE

Belvedere Peach Nectar Vodka, Cointreau, 1821 Lemon Basil Syrup

SOUTHSIDE ROYALE

Citadelle, St. Germaine, Lime

BUCKHEAD BUBBLES

Tito's, Combier, Lillet Blanc, Strawberry Shrub

LE BAR À HUITRES OYSTERS ON ICE

gf BLUEPOINT - LI SOUND*

gf FISHER ISLAND OYSTERS*

Demi Douzaine (6) 22 Douzaine (12) 38

Charcuterie

PERFECT TO SHARE

classic condiments to compliment

gf ARTISANAL THREE SALAMI TASTING 16

gf "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's Specialty*
petite salade vinaigrette 18

Les Trois Fromages

three Chef selected french cheeses, fresh candied fruit,
walnut raisin toast Mkt.

GARNITURES 6

gf Sausage Maison

gf Applewood Smoked Bacon

gf Sautéed Potatoes

gf Pommes Frites

gf Sauté Young Spinach

gf French Green Beans

CAFÉ 4

Café Américain

Espresso

Cappuccino

Pano's Private Reserve Coffee

French Roast

Iced Coffee

Iced Tea

Steep Premium Teas

Hot Chocolate 4.50

Fresh Orange Juice 4.50

Brunch

BRIOCHE FRENCH TOAST *applewood smoked bacon, warm maple syrup*..... 18

BELGIAN WAFFLE "CHANTILLY" *warm maple syrup, freshly whipped cream*..... 17

gf OMELET AU FINES HERBS *three egg omelette, fresh herbs, gruyère cheese, crispy potatoes*
{add ham, sautéed mushrooms, spinach or tomatoes 3.00/ea}..... 18

QUICHE FLORENTINE *spinach, gruyère, petite salade vinaigrette* 19

EGGS BENEDICT* *poached eggs, grilled ham, hollandaise, thin green beans, brioche toast* 18

EGGS NORWEGIAN* *poached eggs & smoked salmon on potato pancakes, dill hollandaise, crispy onions* ... 24

CROQUE "MADAME" KNIFE & FORK* *glazed grilled ham & gruyère cheese sandwich, topped with sunny*
side egg, crisped duck potatoes 22

gf PETIT FILET MIGNON BENEDICT *poached egg, bearnaise sauce, pomme frites* 28

gf VEAL TENDERLOIN CUTLET *sauté in brioche crumbs, fried egg, brown butter, capers* 24

gf ASPARAGUS, PROSCIUTTO & POACHED EGGS* *warm jumbo asparagus, grain mustard vinaigrette* .. 20

"CHEF'S SPECIALTY" MUSTARD CRUSTED PORK BELLY *topped with fried egg, crisped duck potatoes* ... 19

CRISP DUCK CONFIT* *poached egg on frisée salade, bacon, crisped duck potatoes, brioche croutons* ... 21

gf MUSSELS "GILBERT" & FRITES *steamed in white wine, shallots, cream, pomme frites* 24

GRILLED CHICKEN BREAST MESCLUN SALADE *champagne vinaigrette, creamy goat cheese crouton*
{add sautéed Faroe Islands salmon 10. supp}..... 23

gf GA MOUNTAIN TROUT "AMANDINE" *sautéed - toasted almonds, brown butter, lemon,*
french green beans..... 28

gf TRADITIONAL TUNA NICOISE SALAD *mixed greens, fingerling potatoes, french green beans,*
tomatoes, boiled egg, nicoise olives, sherry e.v. olive oil vinaigrette..... 18

LE GRAND BURGER "AMÉRICAIN" & FRITES* *bibb lettuce, tomato, pickled red onion, BBC burger bun* . 19
{add wisconsin cheddar, gruyère or provolone 3. supp}

gf BROILED HANGER STEAK & FRITES* *caramelized onions, port wine butter* 34

gf Gluten Free

Children Under 12 Half Price

*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. FEB 15 2023