

BON APPÉTIT
BONNE HUMEUR



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* 15
- BISTRO WHITE BEAN SOUP *black truffle essence, croutons* 15
- gf* PROSCIUTTO di PARMA* WARM JUMBO ASPARAGUS
poached egg, grain mustard vinaigrette 18
- AHI TUNA TARTARE* *soy, hass avocado, pickled ginger* 22
- CLASSIC STEAK TARTARE PARISIENNE* *watercress, toast points* 19
- SAUTEED NEW YORK STATE FOIE GRAS *huckleberry port wine sauce* 24
{ a glass of soms sautern to enhance the foie gras experience add 8. }
- Specialty* JUMBO LUMP CRAB CAKE *herb salad, grain mustard beurre blanc* 26
- gf* CRISPED DUCK LEG CONFIT *frisée salade, crisped duck potatoes* 19
- BERKSHIRE PORK BELLY MUSTARD-CRUSTED *lightly pickled vegetables* 17
- gf* MUSSELS “LE COZE” *white wine, shallots, garlic, cream*
Petite 18 *Grande* 24
- ESCARGOTS “EN CROÛTE” *herb garlic butter, puff pastry tops*
Demi Douzaine (6) 18 *Douzaine* (12) 32

Salades

- CAESAR *au parmigian, baguette croutons, Sicilian white anchovy* 14
- gf* MESCLUN *hand picked lettuces, dijon vinaigrette* 13
- gf* BELGIAN ENDIVE *rouge et noir bleu cheese, walnuts, apple* 15
- FRISÉE LETTUCE AUX LARDONS* *bacon, poached egg, baguette croutons* 15
- gf* PICKLED BEETS, BURRATA MOZZARELLA & ARUGULA
champagne vinaigrette 16

Les Entrées

- gf* FLORIDA GULF SHRIMP SAUTEE PROVENCAL *crushed tomatoes, white wine, shallot, fingerling potatoes.....* 29
- gf* SAUTÉE GA MOUNTAIN TROUT MEUNIÈRE *toasted almonds, brown butter, lemon, french green beans* 28
- gf* FAROE ISLAND SALMON SAUTEE JARDINIÈRE* *diced vegetable golden quinoa, citrus olive oil emulsion* 29
- 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.....* 30
- SKATE WING *brown butter, nonpareil capers, spinach, steamed fingerling potatoes.....* 28
- FRESH SEAFOOD TAGLIATELLE PASTA *shrimp, scallops, calamari, english peas, creamy white wine sauce* 28
- gf* COQ AU VIN *french classic! chicken braised in red wine, parisienne mushrooms, pearl onions, steamed potatoes...* 26
- gf* ROASTED BELLA FARMS CHICKEN “BOURGEOISE” *pomme purée, wild mushrooms, honey glazed cipollini, jus* 29
- gf* PAN ROASTED BREAST OF DUCK* *orange supremes, red cabbage, crisped duck potatoes, citrus duck jus* 29
- gf* USDA PRIME RIBEYE STEAK “CAFÉ DE PARIS” BUTTER* *pommes frites.....* 14 oz 46
- gf* BEEF CHEEK “BOURGUIGNON” *burgundy wine, parisienne mushrooms, pearl onions, bacon lardons, pomme purée ..* 29
- gf* VEAL TENDERLOINS CHASSEUR* *mushrooms, tomato, potato confit, white wine veal jus* 34
- gf* STEAK AU POIVRE TWIN BEEF TENDERLOINS* *pepper crusted, brandied cream mushrooms, sauteed spinach.* 39
- gf* BROILED HANGER STEAK & POMME FRITES* *carmalized onions, port wine butter.....* 36

Les Steak with Pommes Frites

- gf* PRIME NY SIRLOIN STRIP*
select béarnaise sauce, brandy peppercorn sauce,
or maître de hôtel butter 12 oz 44
- gf* BROILED FILET MIGNON CENTER CUT*
select béarnaise sauce, brandy peppercorn sauce,
or maître de hôtel butter 8 oz 52

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 8

- 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

LE BAR À HUITRES
OYSTERS ON ICE

- gf* BLUEPOINT* - LI SOUND FISHER ISLAND OYSTERS*
Demi Douzaine (6) 20 *Douzaine* (12) 38

Pour La Table

- SNACKS TO SHARE WITH COCKTAILS
- GOUGÈRES *light gruyère cheese puffs ~basket* 11
- 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
- MUSHROOM & TRUFFLE ESSENCE *gruyère & fontina cheese* 19
- BISTRO SMOKED SALMON *crème fraîche, capers, minced red onion* 19
- PROSCIUTTO, ARUGULA & BLUE CHEESE *port wine reduction* 18

Charcuterie

- PERFECT TO SHARE
- gf* ARTISANAL THREE SALAMI TASTING 16
- “TRADITIONAL COUNTRY PÂTÉ” *Chef Gary’s specialty* 18
cornichon pickles, grain mustard, baguette toast
- CLASSIC FRESH CHICKEN LIVER TERRINE AU COGNAC
petit salade vinaigrette, grilled baguette 18
- gf* “LE GRAND PLAT” CHARCUTERIE BOARD
traditional country pâté, artisanal salami
prosciutto di parma & chicken liver terrine 32

Plat Les Trois Fromages

- three selected French cheeses, fresh candied fruit,*
raisin walnut toast Mkt.



Les Formules
THREE COURSES 45

Hors d’Oeuvres

- WHITE BEAN SOUP
gf PROSCIUTTO ASPARAGUS
AHI TUNA TARTARE

Entrées

- gf* VEAL TENDERLOINS
CHASSEUR
mushrooms, tomato, confit potatoes,
white wine veal jus

- gf* COQ AU VIN
chicken braised in red wine,
mushrooms, pearl onions,
steamed potatoes

- gf* LOUP DE MER
EUROPEAN SEA BASS
baby spinach, fingerling potatoes,
citrus emulsion

Desserts

- ILE FLOTANE
gf CHOCOLATE
FLOURLESS CAKE
gf CRÈME BRÛLÉE

No Substitutions, Merci!



*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. 02.16.2023

gf Gluten Free