



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 QUONSET POINT*
Demi Douzaine (6) 22 Douzaine (12) 38

Hors d'Oeuvres

- TUREEN FRENCH ONION SOUP *gratinée au gruyère* 15
- gf* MESCLUN SALADE *hand picked baby lettuces, dijon vinaigrette* 13
- CAESAR SALADE *au parmigiana, baguette croutons, white anchovy* 14
- gf* BELGIAN ENDIVE *rouge et noir bleu cheese, walnuts, apple* 15
- FRISÉE AUX LARDONS* *bacon, poached egg, frisée lettuce, brioche croutons* 15
- gf* TOMATO, BURRATA MOZZARELLA & ARUGULA
champagne vinaigrette 15
- CLASSIC STEAK TARTARE PARISIENNE* *watercress, toast points* 18
- YELLOWFIN TUNA TARTARE* *hass avocado, soy, pickled ginger* 22
- Specialty JUMBO LUMP CRAB CAKE *herb salad, grain mustard beurre blanc* 26
- ESCARGOTS “EN CROÛTE” *garlic butter, puff pastry Demi Douzaine* 16
- RILLETTES DE SAUMON *fresh cold smoked salmon spread, toast points* 12
PERFECT TO SHARE
- gf* P.E.I. MUSSELS “GILBERT” *blue hill mussels in white wine, shallots, cream*
Petite 18 Grande 26

Les Tartes

TRADITIONAL "FRENCH PIZZAS"

- HOUSE COLD SMOKED SALMON TARTE
crème fraîche, minced red onion, capers 19
- MUSHROOM & TRUFFLE ESSENCE TARTE
gruyère & fontina cheese, chives 18

HALF TARTE WITH SOUP OR SALAD 22

Charcuterie

PERFECT TO SHARE

- "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's Specialty*
condiments to compliment 18
- ARTISANAL THREE SALAMI TASTING
grain mustard, cornichon pickles 16
- 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. 19
{ *add wisconsin cheddar, gruyère or provolone* 3. supp }
- AU POIVRE BURGER*
cracked peppercorn crust, gruyère cheese,
mushrooms, brandy pepper aioli, BBC bun 8 oz. 21

SANDWICH WITH MESCLUN SALADE

- KNIFE & FORK CROQUE “MONSIEUR” or “MADAME”*
grilled ham, gruyère cheese, glazed with mornay sauce
- MONSIEUR *on pain de mie* 19
 - MADAME *topped sunny side egg* 23

Les Entrées

- QUICHE FLORENTINE *spinach & gruyère cheese, petite salad vinaigrette*..... 19
- gf* TRADITIONAL TUNA NICOISE SALADE *baby mixed greens, fingerling potatoes, thin green beans,*
tomatoes, boiled egg, nicoise olives, sherry e.v. olive oil vinaigrette 19
- SAUTÉED FAROE ISLANDS SALMON *diced vegetable golden quinoa, citrus e.v.olive oil emulsion* 28
- gf* PAILLARD OF CHICKEN BREAST *baby arugula, endive leaves, frisée lettuce, cherry tomatoes, vinaigrette* . . . 24
- PORK TENDERLOIN CUTLET "A LA HOLSTEIN" *sautéed in brioche crumbs, fried egg, brown butter,*
capers, lemon, parsley..... 24
- gf* COQ AU VIN *french classic! chicken braised in red wine, parisian mushrooms, pearl onions, steamed potatoes* 24
- gf* MAINE SEA SCALLOPS *sautéed, asparagus, pomme purée, sorrel white wine nage*..... 29
- gf* GEORGIA MOUNTAIN TROUT MEUNIÈRE *sautéed, brown butter, capers, thin green beans, pomme purée* 28
- SKATE WING *brown butter, nonpareil capers, baby leaf spinach, steamed fingerling potatoes*..... 24
- gf* CRISPED DUCK CONFIT *poached egg, frisée salad, mustard sherry vinaigrette, duck fat potatoes*..... 22
- gf* BROILED HANGER STEAK & FRITES* *caramelized onions* 35
- USDA PRIME NEW YORK STRIP* MAÎTRE D'HÔTEL BUTTER & FRITES 12 ounce 52

Les Garnitures 8

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