

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

- TUREEN FRENCH ONION SOUP *gratinée au gruyère* 15
CHILLED GAZPACHO ANDALOUSE *olive oil croutons* 15
AHI TUNA TARTARE* *hass avocado, soy, pickled ginger* 22
CLASSIC PARISIENNE STEAK TARTARE* *watercress, toast points* 19
MUSTARD CRUSTED PORK BELLY *lightly pickled vegetables* 17
SAUTEED LA BELLE FARMS FOIE GRAS *huckleberry port wine sauce* 24
{ add a glass of soms sautern to enhance the foie gras experience 8. }
Specialty JUMBO LUMP CRAB CAKE *grain mustard beurre blanc* 26
gf CRISPED DUCK LEG CONFIT *frisée salade, crisped duck potatoes* 19
gf JAMBON & ASPARAGUS *prosciutto, asparagus & poached egg
mustard vinaigrette* 19
FLORIDA SHRIMP IN THIN CRISPED PASTRY *lemon aioli* 18
gf MUSSELS "LE COZE" *white wine, shallots, garlic, cream*
Petite 18 Grande 28
BURGUNDY ESCARGOT "EN CROÛTE" *parsley garlic butter, puff pastry tops*
Demi Douzaine (6) 18

Les Salades

- CAESAR *au parmigian, baguette croutons, Sicilian white anchovy* 14
gf MESCLUN *hand picked lettuces, dijon vinaigrette* 12
gf BELGIAN ENDIVE *rouge et noir bleu cheese, walnuts, apple* 15
FRISÉE LETTUCE AUX LARDONS* *poached egg, bacon lardons, baguette croutons* 15
gf BURRATA MOZZARELLA, HEIRLOOM TOMATO & ARUGULA
champagne vinaigrette 17

Plat Les Trois Fromages

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

Les Entrées

- FLORIDA SHRIMP SAUTEE "PROVENCAL" *crushed tomatoes, herbs de provence, shallot white wine, fingerling potatoes.* 28
gf SAUTÉE GA MOUNTAIN TROUT ALMONDINE *toasted almonds, brown butter, lemon, french green beans* 28
gf FAROE ISLANDS SALMON SAUTEE JARDINIÈRE* *diced vegetable golden quinoa, fresh citrus olive oil emulsion.* 30
gf MAINE SEA SCALLOPS ST. JACQUES *asparagus, sorrel white wine nage* 32
gf SAUTÉE LOUP DE MER EUROPEAN SEA BASS *melted spinach, fingerling potatoes, lemon e.v. olive oil emulsion* 30
SKATE WING *brown butter, nonpareil capers, spinach, steamed fingerling potatoes* 28
FRESH SEAFOOD TAGLIATELLE PASTA *shrimp, scallops, calamari & english peas in creamy white wine sauce* 28
gf COQ AU VIN *french classic! chicken braised in red wine, parisienne mushrooms, pearl onions, steamed potatoes.* 26
gf CAJUN CHICKEN *double breast, beurre blanc, petite salad, pommes frites* 29
gf PAILLARD OF CHICKEN BREAST *baby arugula, endive leaves, frisée lettuce, cherry tomatoes, vinaigrette* 28
gf PAN ROASTED BREAST OF DUCK* *orange supremes, red cabbage, crisped duck potatoes, citrus duck jus* 32
KOBE BEEF CHEEK "BOURGUIGNON"* *burgundy wine, mushrooms, pearl onions, tagliatelle pasta, bacon lardons.* 32
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.* 38
gf USDA PRIME 14 oz RIBEYE STEAK MAÎTRE D'HÔTEL BUTTER & FRITES* 49
gf BROILED HANGER STEAK "BÉARNAISE" & FRITES* 35

Les Steak with Pommes Frites

- gf PRIME NY SIRLOIN STRIP*
choose béarnaise sauce, brandy peppercorn sauce,
or maître de hôtel butter 12 oz 52
- gf BROILED FILET MIGNON CENTER CUT*
choose béarnaise sauce, brandy peppercorn sauce,
or maître de hôtel butter 8 oz 54

Les Burgers with Pommes Frites

- AU POIVRE BURGER*
peppercorn crusted, mushrooms, truffle essence, gruyère,
brandy pepper aioli, BBC bun 8 oz. 20
- LE GRAND BURGER "AMÉRICAIN"*
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 QUONSET POINT* - RHODE ISLAND
Demi Douzaine (6) 20 Douzaine (12) 38

Pour La Table

TABLE SNACKS TO SHARE

- GOUGÈRES *light gruyère cheese puffs ~basket* 11
RILLETES DE SAUMON *fresh cold smoked salmon spread, toast points* 12
MELTED SWISS RACLETTE CHEESE *baguette toast* 12

Tartes

THE TRADITIONAL FRENCH PIZZAS

- MUSHROOM & TRUFFLE ESSENCE *gruyère & fontina cheese* 19
BISTRO SMOKED SALMON *crème fraîche, capers, minced red onion* 19
HEIRLOOM TOMATO & BASIL *gruyère & fontina cheese* 19

Charcuterie

- gf ARTISANAL THREE SALAMI TASTING 16
cornichon pickles, grain mustard
"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* 29



3 COURSE DINNER 49

Wine Cellar Selections 9.gls



Appelizers

- TUREEN FRENCH ONION SOUP
AHI TUNA TARTARE*
hass avocado, pickled ginger, soy
CAESAR
parmigian, baguette croutons,
Sicilian white anchovy

Entrées

- gf VEAL TENDERLOINS
CHASSEUR
parisienne mushrooms, tomato,
confit potatoes, white wine veal jus
gf FL SHRIMP "PROVENCAL"
crushed tomatoes, white wine,
shallot, fingerling potatoes
gf COQ AU VIN
chicken braised in red wine,
parisian mushrooms, pearl onions,
steamed potatoes

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

Desserts

- gf ILE FLOTTANTE
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. 01.10.2024

gf Gluten Free