

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

Les Tartes

THE TRADITIONAL FRENCH PIZZA...PERFECT TO SHARE

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

TUREEN FRENCH ONION SOUP *gratinée au gruyère* 15

CHILLED GAZPACHO ANDALOUSE *olive oil croutons* 15

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

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

gf JAMBON & ASPARAGUS *prosciutto, asparagus & poached egg,
mustard vinaigrette* 19

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

STEAK TARTARE PARISIENNE* *watercress, toast points* 19

Les Salades

gf BURRATA MOZZARELLA, HEIRLOOM TOMATO & ARUGULA
champagne vinaigrette 17

CAESAR SALADE *au parmigiana, baguette croutons, white anchovy* 13

FRISÉE LETTUCE AUX LARDONS*

poached egg, bacon lardons, brioche croutons 15

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

gf MESCLUN SALADE *hand picked mixed lettuces, dijon vinaigrette* 13

GARNITURES 8

gf Sausage Maison

gf Applewood Smoked Bacon

gf Sautéed Potatoes

gf Pommes Frites

gf Sautéed Spinach

gf French Green Beans

CAFÉ

Pano's Private Reserve Coffee 4

French Roast 4

Café Américain 4

Espresso 4.25 / 5.95 Dbl

Cappuccino 5 / 5.95 Dbl

Iced Coffee 4

Iced Tea 4

Steep Premium Teas 4

Hot Chocolate 4.50

Fresh Orange Juice 4.50

Champagne Cocktails 12.

BISTRO FIZZ

Tito's, 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* QUONSET POINT* - RHODE ISLAND
Demi Douzaine (6) 22 Douzaine (12) 38

Charcuterie

PERFECT TO SHARE

classic condiments to compliment

gf ARTISANAL THREE SALAMI TASTING 16
grain mustard, cornichon pickles

gf "TRADITIONAL COUNTRY PÂTÉ" CHEF GARY'S SPECIALTY
petite salade vinaigrette 18

Les Trois Fromages

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

Brunch

Brioche French Toast *applewood smoked bacon, warm maple syrup* 19

Belgian Waffle "Chantilly" *warm maple syrup, freshly whipped cream* 18

gf Omelette au Fromage *three egg omelette, gruyère cheese, fresh herbs, crispy duck potatoes*
{ add: ham, sautéed mushrooms, spinach or tomatoes 2. ea } 19

Quiche Florentine *spinach, gruyère, petite salade vinaigrette* 19

Eggs Benedict* *poached eggs, grilled ham, hollandaise, thin green beans, brioche toast* 19

Eggs Norwegian* *poached eggs & smoked salmon on potato pancakes, dill hollandaise, crispy onions* 24

Croque "Madame" Knife & Fork Sandwich* *mornay glazed, grilled ham & gruyère cheese,
topped with sunny side egg, with pommes frites & petite salad vinaigrette* 23

gf Traditional Confit Tuna Nicoise Salad *mixed greens, fingerling potatoes, french green beans,
tomatoes, boiled egg, nicoise olives, sherry e.v. olive oil vinaigrette* 19

gf Petit Filet Mignon Benedict *poached egg, macaire potato, béarnaise sauce* 29

Pork Tenderloin Cutlet "A la Holstein" *saute in brioche crumbs, fried egg, brown butter, lemon,
capers, parsley* 25

"Chef's Specialty" Mustard Crusted Pork Belly *fried egg, crisped duck potatoes* 19

gf Crisp Duck Confit* *poached egg on frisée salade, bacon lardons, crisped duck potatoes* 22

Grilled Chicken Breast & Mesclun Salade *champagne vinaigrette, creamy goat cheese crouton*
{ substitute sautéed Faroe Islands salmon 12. } 24

gf P.E.I. Mussels "Gilbert" & Frites *steamed in white wine, shallots & cream, pommes frites* 24

gf GA Mountain Trout "Amandine" *sautéed - toasted almonds, brown butter, lemon,
french green beans, pomme puree* 29

Le Grand Burger "Américain" & Frites* *lettuce, tomato, pickled red onion, BBC burger bun* 19
{ add: wisconsin cheddar, gruyère or provolone 2. ea }

gf Broiled Hanger Steak "Béarnaise" & Frites {well done is not recommended} 35



Children Under 12 Half Price

gf Gluten Free

*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. October 2023