



# 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!***



### LE BAR À HUITRES OYSTERS ON ICE

*gf* BLUEPOINT\* - LI SOUND    QUONSET POINT\* - RHODE ISLAND  
 Demi Douzaine (6) 22    Douzaine (12) 38

### Hors d'Oeuvres

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- TUREEN FRENCH ONION SOUP *gratinée au gruyère* 15  
 CHILLED GAZPACHO ANDALOUSE *olive oil croutons* 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* BURRATA MOZZARELLA, HEIRLOOM TOMATO & ARUGULA  
*champagne vinaigrette* 17
- 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
- gf* JAMBON & ASPARAGUS *prosciutto, asparagus & poached egg  
 mustard vinaigrette* 19
- BURGUNDY ESCARGOTS "EN CROÛTE" *garlic butter, puff pastry tops* (6) 16  
 RILLETTES DE SAUMON *fresh cold smoked salmon spread, toast points* 12
- PERFECT TO SHARE**
- gf* MUSSELS "GILBERT" *blue hill mussels in white wine, shallots, cream* 18

### Les Tartes

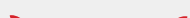
- TRADITIONAL "FRENCH PIZZAS"**
- HOUSE COLD SMOKED SALMON TARTE  
*crème fraîche, minced red onion, capers* 19
  - WILD MUSHROOM & TRUFFLE ESSENCE TARTE  
*gruyère & fontina cheese, chives* 19
- HEIRLOOM TOMATO & BASIL *gruyère & fontina cheese* 19
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- 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,  
 BBC walnut raisin toast* Mkt.
- gf* "LE GRAND PLAT" CHARCUTERIE BOARD  
*traditional country pâté, artisanal salami  
 prosciutto di parma & chicken liver terrine* 29

## Les Sandwiches

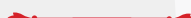
### BURGER WITH POMMES FRITES



LE GRAND BURGER "AMÉRICAIN"  
*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 PETITE MESCLUN SALADE



KNIFE & FORK CROQUE "MONSIEUR" or "MADAME"\*  
*grilled ham, gruyère cheese, glazed with mornay sauce*

- MONSIEUR *on pain de mie* 20
- MADAME *topped sunny side egg* 23

GRILLED CHICKEN  
*ciabatta, bacon, lettuce, tomato marmalade, tarragon aioli* 19

SLICED TENDERLOIN STEAK  
*grilled onions, roast holland pepper, gruyère cheese, pommes frites* 32

## Les Entrées

- QUICHE FLORENTINE *spinach & gruyère cheese, petite salad vinaigrette* ..... 19
- gf* OMELETTE AU FROMAGE *three egg omelette, gruyère cheese, fresh herbs, crispy duck potatoes  
 add: ham, sautéed mushrooms, spinach or tomatoes 2. ea* ..... 19
- gf* TRADITIONAL CONFIT TUNA NICOISE SALADE *baby mixed greens, fingerling potatoes, thin green beans,  
 tomatoes, boiled egg, nicoise olives, sherry e.v. olive oil vinaigrette* ..... 19
- gf* SAUTÉED SHRIMP SALADE *avocado, watercress, lemon beurre blanc* ..... 19
- gf* SAUTÉED FAROE ISLANDS SALMON *diced vegetable golden quinoa, citrus e.v. olive oil emulsion* ..... 29
- 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
- GRILLED SWORDFISH *ratatouille, kale salad, olive tapenade crouton* ..... 24
- SKATE WING *brown butter, nonpareil capers, baby leaf spinach, steamed fingerling potatoes* ..... 24
- gf* CAJUN CHICKEN *sautéed breast, beurre blanc, petite salad, pommes frites* ..... 24
- gf* CRISPED DUCK CONFIT *poached egg, frisée salad, mustard sherry vinaigrette, duck fat potatoes* ..... 22
- gf* BROILED HANGER STEAK "BÉARNAISE" & POMMES FRITES\* ..... 35
- gf* USDA 12 oz PRIME NEW YORK STRIP\* MAÎTRE D'HÔTEL BUTTER & FRITES ..... 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

\*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. 10.2023