



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 WELLFLEET* - CAPE COD
 Demi Douzaine (6) 22 Douzaine (12) 38

Hors d'Oeuvres

- TUREEN FRENCH ONION SOUP *gratinée au gruyère* 16
- gf* ROASTED BUTTERNUT SQUASH SOUP *marcona almond brown butter* 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* PICKLED BEETS, BURRATA MOZZARELLA & ARUGULA
champagne vinaigrette 17
- CLASSIC STEAK TARTARE PARISIENNE* *watercress, toast points* 19
- YELLOWFIN TUNA TARTARE* *hass avocado, soy, pickled ginger* 22
- Specialty JUMBO LUMP CRAB CAKE *herb salad, grain mustard beurre blanc* 26
- 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
- PROSCIUTTO & BLUE CHEESE *arugula, port wine reduction* 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* 22
- 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* 25
- 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* P.E.I. MUSSELS "GILBERT" & FRITES *steamed in white wine, shallots & cream, pommes frites* 24
- 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* 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. 10.2024