

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 16

CHILLED GAZPACHO ANDALOUSE toasted olive oil croutons 14

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\* thin sliced prosciutto, warm jumbo asparagus,  
poached egg, mustard vinaigrette 19

ESCARGOTS "EN CROÛTE" AU PERNOD garlic butter, puff pastry tops 17

STEAK TARTARE PARISIENNE\* watercress, toast points 20

#### 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

PICKLED BABY BEETS & GOAT CHEESE mâche lettuce, vinaigrette 15

gf BELGIAN ENDIVE SALADE rouge et noir bleu cheese, walnuts, apple 14

gf MESCLUN SALADE hand picked mixed lettuces, dijon vinaigrette 13

#### Signature

##### Bloody Mary 14.

REGULAR Bare Bone

SPICY Hanson Habanero

#### CAFÉ

Pano's Private Reserve Coffee 4

Café Américain 4

Espresso 4.25 / 5.95 Dbl

Cappuccino 5 / 5.95 Dbl

Iced Tea 4

Steep Premium Teas 4

Hot Chocolate 4.50

Fresh Orange Juice 4.50

#### GARNITURES 8

gf Sausage Maison

gf Applewood Smoked Bacon

gf Sautéed Potatoes

gf Pommes Frites

gf Sautéed Spinach

gf French Green Beans

#### Champagne Cocktails 13.

BISTRO FIZZ

Trois Martini Mix, Lemon

PECHE DE ETE

Fruitland Peach Georgia Vodka, Orange Liqueur, Basil Syrup

HUGO SPRITZ

Mint, Lime, St. Germain

BUCKHEAD SPRITZ

Cocalero Vida, Elderflower Liqueur, Basil Syrup

#### LE BAR À HUITRES OYSTERS ON ICE

gf BLUEPOINT\* - LI SOUND

WELLFLEET\* - CAPE COD

Demi Douzaine (6) 22 Douzaine (12) 38

#### Charcuterie

PERFECT TO SHARE

classic condiments to compliment

ARTISANAL THREE SALAMI TASTING

grain mustard, cornichon pickles 16

"TRADITIONAL COUNTRY PÂTÉ" CHEF GARY'S SPECIALTY

petite salade vinaigrette 18

#### Les Trois Fromages

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

#### Brunch

gf BRIOCHE FRENCH TOAST applewood smoked bacon, warm maple syrup ..... 20

gf BELGIAN WAFFLE "CHANTILLY" warm maple syrup, freshly whipped cream ..... 20

gf OMELETTE AU FROMAGE three egg omelette, gruyère cheese, fresh herbs, crispy duck potatoes  
{ add: ham, sautéed mushrooms, spinach or tomatoes 3. ea } ..... 20

QUICHE FLORENTINE spinach, gruyère, petite salade vinaigrette ..... 20

EGGS BENEDICT\* poached eggs, grilled ham, hollandaise, thin green beans, brioche toast ..... 20

EGGS NORWEGIAN\* poached eggs & smoked salmon on potato pancakes, dill hollandaise, crispy onions. .... 26

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 ..... 20

gf PETIT FILET MIGNON BENEDICT poached egg, macaire potato, béarnaise sauce ..... 32

PORK TENDERLOIN CUTLET "A LA HOLSTEIN" saute in brioche crumbs, fried egg, brown butter, lemon, capers, parsley. . 27

"CHEF'S SPECIALTY" MUSTARD CRUSTED PORK BELLY fried egg, crisped duck potatoes ..... 22

gf CRISP DUCK CONFIT\* poached egg on frisée salade, bacon lardons, crisped duck potatoes ..... 24

GRILLED CHICKEN BREAST & MESCLUN SALADE champagne vinaigrette, creamy goat cheese crouton  
{ substitute sautéed Faroe Islands salmon +10. } ..... 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 3. ea }

gf BROILED HANGER STEAK "BÉARNAISE" & FRITES (well done is not recommended) ..... 36



Children Under 12 Half Price

gf Gluten Free