

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 15
CHILLED GAZPACHO ANDALOUSE toasted olive oil croutons 14
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 BABY BEETS & GOAT CHEESE mâche lettuce, vinaigrette 15
gf BURRATA MOZZARELLA, HEIRLOOM TOMATO & ARUGULA
champagne vinaigrette 17
CLASSIC STEAK TARTARE PARISIENNE* watercress, toast points 20
FRESH YELLOWFIN TUNA TARTARE* hass avocado, soy, pickled ginger 22
gf JAMBON & ASPARAGUS* thin sliced prosciutto, warm jumbo asparagus,
poached egg, mustard vinaigrette 19
Specialty JUMBO LUMP CRAB CAKE herb salad, grain mustard beurre blanc 26
BURGUNDY ESCARGOTS "EN CROÛTE" garlic butter, puff pastry tops (6) 17
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 & FRESH BASIL gruyère & fontina cheese 19
- 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.
- "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

Les Entrées

QUICHE FLORENTINE spinach & gruyère cheese, petite salad vinaigrette	20
<i>gf</i> OMELETTE AU FROMAGE three egg omelette, gruyère cheese, fresh herbs, crispy duck potatoes add: ham, sautéed mushrooms, spinach or tomatoes 2. ea	20
<i>gf</i> 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
<i>gf</i> SAUTÉED SHRIMP SALADE avocado, watercress, lemon beurre blanc	23
<i>gf</i> SAUTÉED FAROE ISLANDS SALMON diced vegetable golden quinoa, citrus e.v. olive oil emulsion	29
<i>gf</i> PAILLARD OF CHICKEN BREAST baby arugula, endive leaves, frisée lettuce, cherry tomatoes, vinaigrette	26
PORK TENDERLOIN CUTLET "A LA HOLSTEIN" sautéed in brioche crumbs, fried egg, brown butter, capers, lemon, parsley	24
<i>gf</i> COQ AU VIN french classic! chicken braised in red wine, parisian mushrooms, pearl onions, steamed potatoes	24
<i>gf</i> MAINE SEA SCALLOPS sautéed, asparagus, pomme purée, sorrel white wine nage	30
<i>gf</i> P.E.I. MUSSELS "GILBERT" & FRITES steamed in white wine, shallots & cream, pommes frites	24
<i>gf</i> 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	25
<i>gf</i> CAJUN CHICKEN sautéed breast, beurre blanc, petite salad, pommes frites	24
<i>gf</i> CRISPED DUCK CONFIT poached egg, frisée salad, mustard sherry vinaigrette, duck fat potatoes	23
<i>gf</i> BROILED HANGER STEAK "BÉARNAISE" & POMMES FRITES*	35
<i>gf</i> USDA 12 OZ PRIME NEW YORK STRIP* MAÎTRE D'HÔTEL BUTTER & FRITES	53

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. 04.2025