

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 SMOKED SALMON TARTE
crème fraîche, capers, minced red onion 19
- ♦ PROSCIUTTO & BLUE CHEESE
arugula, port wine reduction 19

TUREEN FRENCH ONION SOUP gratinée au gruyère 16

gf ROASTED BUTTERNUT SQUASH SOUP marcona almond brown butter 14

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

SALMON RILLETTE fresh lightly smoked salmon spread, toast points 12

ESCARGOTS "EN CROÛTE" AU PERNOD garlic butter, puff pastry tops 18

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 14

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 16.

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 15.

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 19

gf BELGIAN WAFFLE "CHANTILLY" warm maple syrup, freshly whipped cream 19

gf OMELETTE AU FROMAGE three egg omelette, gruyère cheese, fresh herbs, crispy duck potatoes
{ add: ham, sautéed mushrooms, spinach or tomatoes 3. ea } 21

QUICHE FLORENTINE spinach, gruyère, petite salade vinaigrette 20

EGGS BENEDICT* poached eggs, grilled ham, hollandaise, thin green beans, brioche toast 22

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 24

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 34

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 +8. } 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 36



Children Under 12 Half Price

gf Gluten Free