



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

BLUEPOINT* - LI SOUND gf WELLFLEET* - CAPE COD
Demi Douzaine (6) 22 Douzaine (12) 38

Hors d'Oeuvres

TUREEN FRENCH ONION SOUP gratinée au gruyère 16
CHILLED GAZPACHO ANDALOUSE toasted olive oil croutons 14
MESCLUN SALADE gf hand picked baby lettuces, dijon vinaigrette 13
CAESAR SALADE au parmigiana, baguette croutons, white anchovy 14
BELGIAN ENDIVE gf rouge et noir bleu cheese, walnuts, apple 15
FRISÉE AUX LARDONS* bacon, poached egg, frisée lettuce, brioche croutons 15
PICKLED BABY BEETS & GOAT CHEESE gf mâche lettuce, vinaigrette 15
BURRATA MOZZARELLA, HEIRLOOM TOMATO & ARUGULA gf
champagne vinaigrette 17
CLASSIC STEAK TARTARE PARISIENNE* watercress, toast points 20
FRESH 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) 18
RILLETTES DE SAUMON fresh cold smoked salmon spread, toast points 14
PERFECT TO SHARE
MUSSELS "GILBERT" gf blue hill mussels in white wine, shallots, cream 18

Les Tartes

TRADITIONAL "FRENCH PIZZAS"

HOUSE SMOKED SALMON TARTE
crème fraîche, minced red onion, capers 22
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. 20
{ add wisconsin cheddar, gruyère or provolone 3. supp }
AU POIVRE BURGER*
cracked peppercorn crust, gruyère cheese,
mushrooms, brandy pepper aioli, BBC bun 8 oz. 24

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 24
GRILLED CHICKEN
ciabatta, bacon, lettuce, tomato marmalade, tarragon aioli 21

Les Entrées

QUICHE FLORENTINE	spinach & gruyère cheese, petite salad vinaigrette.	20
OMELETTE AU FROMAGE gf	three egg omelette, gruyère cheese, fresh herbs, crispy duck potatoes	
add:	ham, sautéed mushrooms, spinach or tomatoes 2. ea.	21
TRADITIONAL CONFIT TUNA NICOISE SALADE gf	baby mixed greens, fingerling potatoes, thin green beans, tomatoes, boiled egg, nicoise olives, sherry e.v. olive oil vinaigrette	21
SAUTÉED SHRIMP SALADE gf	avocado, watercress, lemon beurre blanc	24
JUMBO LUMP CRAB SALAD ROSE MARIE gf	baby gem lettuce, frisee, avocado, champagne vinaigrette	32
SAUTÉED FAROE ISLANDS SALMON gf	diced vegetable golden quinoa, citrus e.v. olive oil emulsion	31
PAILLARD OF CHICKEN BREAST gf	baby arugula, endive leaves, frisée lettuce, cherry tomatoes, vinaigrette.	24
CAJUN CHICKEN gf	sautéed breast, beurre blanc, petite salad, pommes frites.	26
RIGATONI PASTA	duck bolognese, shaved parmesan	22
COQ AU VIN gf	french classic! chicken braised in red wine, parisian mushrooms, pearl onions, steamed potatoes	26
MAINE SEA SCALLOPS gf	sautéed, asparagus, pomme purée, sorrel white wine nage.	33
P.E.I. MUSSELS "GILBERT" & FRITES gf	steamed in white wine, shallots & cream, pommes frites.	26
GEORGIA MOUNTAIN TROUT MEUNIÈRE gf	sautéed, brown butter, capers, thin green beans, pomme purée	29
SKATE WING	brown butter, nonpareil capers, baby leaf spinach, steamed fingerling potatoes.	26
CRISPED DUCK CONFIT gf	poached egg, frisée salad, mustard sherry vinaigrette, duck fat potatoes	24
BROILED HANGER STEAK "BÉARNAISE" & POMMES FRITES* gf		36
USDA 12 OZ PRIME NEW YORK STRIP* MAÎTRE D'HÔTEL BUTTER & FRITES gf		53

Les Garnitures

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. 02.2026