BON APPÉTIT
BONNE HUMEUR

Bistro Niko

ENJOY UP TO THREE COURSES IN 45 MINUTES — Lunch 45 — STAY AS LONG AS YOU LIKE. BUSINESS OR PLEASURE.

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
ROASTED BUTTERNUT SQUASH SOUP *almond brown butter* 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
PROSCIUTTO ARUGULA & BLUE CHEESE
port wine reduction 22

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 9

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 FOODBORNE ILLNESS.