

BON APPÉTIT
BONNE HUMEUR



Bistro Niko

OUVERT TOUS
LES JOURS



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

POTAGE GOURGETTE *Roasted Butternut Squash Soup,
Marcona almonds, brown butter*

FRENCH ONION SOUP *gratinée au gruyère*

RILLETTES DE SAUMON *crook of fresh & smoked salmon spread*

ENDIVE SALAD *rouge et noir bleu cheese, walnuts and apple*

MESCLUN SALAD *hand picked mixed lettuces, dijon vinaigrette*

FRISÉE AUX LARDONS *

frisée lettuce, bacon, poached egg, brioche croutons

ESCARGOTS "EN CROÛTE" *garlic butter, pernod, puff pastry*

Demi Douzaine Douzaine

MOULES "GILBERT"

*blue hill mussels, steamed, white wine, shallots, cream, parsley
Small or Large*

TARTE FLAMBEE "FRENCH PIZZA"

roasted onions, bacon lardins, creme fraiche

MUSHROOM & CHEESE TARTE "FRENCH PIZZA"

seasonal mushrooms, gruyère, fontina cheese

TARTE SAUMON "FRENCH PIZZA"

smoked salmon, crème fraîche, chives

LE PANIER

a basket of freshly baked pastries from our bakery

GARNITURES

Two Eggs Any Style

Fresh Seasonal Fruit

Sausage Maison

Applewood Smoked Bacon

Sautéed Potatoes

Pommes Frites Maison

Asparagus

Petite Salad Vinaigrette

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CAFÉ

Café Americain

Espresso

Cappuccino

Coffee (Pano's Private Reserve)

French Roast

Iced Tea/ Iced Coffee

Steep Premium Teas

Hot Chocolate

Fresh Orange Juice

AFTER TWELVE COCKTAILS

DARK CHOCOLATE MILK

chocolate syrup, stoli vanil, kahlua, milk, seltzer

RAMOS FIZZ

*gin, lemon and lime juice, simple syrup, dashe orange
flower water, oz cream, egg white, soda*

HEMMINGWAY DAIQUIRI

*white rum, luxardo maraschino liqueur, simple syrup,
grapefruit and lime juice*

HARVEY WALLBANGER *vodka, orange juice, galliano*

LE BAR À HUITRES OYSTERS ON ICE

HOOD CANAL "SMALL," WA*

WELLFLEET, MASS.*

BLUE POINT, LI SOUND*

COCKENOE, CT*

Demi Douzaine Douzaine

LES TROIS FROMAGES

three selected french cheeses, fresh candied fruit

CHARCUTERIE

TWO SALAMI PLATTER *thinly sliced, cornichon pickles*

PÂTÉ MAISON *homemade country pâté*

CHEF GARY'S "TERRINE DE FOIE GRAS ET PORC"
duck foie gras & cubed ham hock terrine, apple compote

GRAND PLATTER *Country Pâté, "Faux" Gras Terrine,
prosciutto, salami & rillettes de porc*

BRUNCH

-  PARFAIT "SANTÉ" *layers of freshly picked seasonal berries, low fat yogurt, homemade granola*
-  BRIOCHE FRENCH TOAST *maple syrup, applewood smoked bacon*
-  BELGIAN WAFFLE "CHANTILLY" *freshly whipped cream, warm maple syrup*
-  BELGIAN WAFFLE CHOCOLATE MARBLE WHIPPED CREAM *warm maple syrup*
- OMELET AU FINES HERBS *three egg omelette, fresh herbs and gruyère with crispy potatoes*
- (add ham, sauteed mushrooms, spinach, tomatoes)*each
- PLAT BLEU *two eggs any style, sausage maison or smoked bacon, sauteed potatoes & toast*
- EGGS BENEDICT* *poached eggs, grilled ham, hollandaise, thin green beans on brioche toast*
- EGGS NORWEGIAN* *two poached eggs & smoked salmon on potato pancakes, dill hollandaise,
crisped onions & caviar toast*
- CROQUE "MADAME"* *grilled ham & gruyere cheese, pain de mie, glazed with mornay sauce, topped
with sunny side egg, crisped duck potatoes*
- SCRAMBLED EGGS & GRUYERE CHEESE IN PUFF PASTRY *Parisien mushrooms & asparagus points*
- "MINUTE" HANGER STEAK & SCRAMBLED EGGS* *with frites*
-  Children Under 12 Half Price

LUNCH

- SMOKED TROUT CROQUETTE *apple rockett salad, remoulade sauce & pommes frites*
- QUICHE PARISIENNE *ham, mushroom, comte de gruyère and leeks, petite salade vinaigrette*
- TARTARE DE BOEUF & FRITES *classic steak tartare, toast points & pommes frites*
- CRISPY PORK BELLY, MUSTARD CRUSTED* *topped with fried egg, crisped duck potatoes*
- CRISP DUCK CONFIT* *poached egg on frisée salade, bacon, brioche croutons, crisped duck potatoes*
- TROUT MEUNIERE *sauteed Idaho trout, brown butter, capers, thin green beans, whipped potato*
- ORGANIC SCOTTISH SALMON FILET* *sauteed, petite salade vinaigrette*
- TUNA NICOISE SALAD *mixed greens, fingerling potatoes, green beans, tomatoes,
boiled egg, olive tapenade, tarragon vinaigrette*
- CHICKEN PAILLARD *thinly pounded chicken breast sautéed, endive, asparagus tips, tomato, chicken jus*
- HANGER STEAK & FRITES* *bearnaise sauce*

LES SANDWICHES

EGG B.L.T.

*bacon, lettuce, tomato, gruyere, mayo,
pain champagne*

POULET B.L.T.

*chicken breast, bacon, lettuce, tomato,
tarragon mayo, pain de mie toast*

LE GRAND BURGER "AMÉRICAIN"*

*brioche bun, bibb lettuce,
tomato, pickled red onion*

GIGOT D'AGNEAU

*grilled leg of lamb, arugula, preserved lemon,
rosemary, garlic aioli, on toasted ciabatta*

*These items are served raw or 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.