

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!*

POUR LA TABLE

SNACKS PERFECT TO SHARE WITH COCKTAILS

- GOUGÈRES *Light Gruyère Cheese Puffs, basket*
RILLETTES DE PORC *"very French," Chilled Pork Shoulder Spread*
"FAUX" GRAS TERRINE *Chicken Liver Terrine, au cognac*
RILLETTES DE SAUMON *Fresh & Smoked Salmon Spread*
RACLETTE DE FROMAGE *Specialty Melted Cheese, fingerling potato, cornichons*

HORS D'OEUVRES

- POTAGE GOURGETTE *Roasted Butternut Squash Soup, Marcona almonds, brown butter*
SOUPE À L'OIGNON *French Onion Soup gratinée au gruyère*
MOULES "GILBERT" *Mussels, white wine, shallots, cream & parsley Small or Large*
CROQUE "MONSIEUR" AU SAUMON *Butter Grilled Brioche of Smoked Salmon & Fromage Blanc (4pcs)*
POITRINE DE PORC ROTI, PANNE A LA MOUTARDE *Our Specialty Crisped Pork Belly, mustard crusted*
TORTELLINIS DE POULET *Pasta Filled with Confit of Chicken, buttery chicken jus*
CROQUETTE D' TRUITE FUMÉE *Smoked Trout Croquette, apple rocket salad, remoulade sauce*
LAPIN CHASSEUR *Hunter Style Rabbit Ragout, tagliatelli pasta*
CONFIT DE CANARD *Crisped Duck Confit, Frisée Salad, crisped duck potatoes*
TARTARE DE BOEUF* *Classic Steak Tartare, toast points*
THON ET SAUMON* *Carpaccio of Tuna & Salmon, Asian pear*
ESCARGOTS "EN CROÛTE" *Garlic Butter, Puff Pastry Demi Douzaine Douzaine*

LES TROIS FROMAGES

Three Selected French Cheeses,
fresh candied fruit

ENTRÉES

- PAILLARD DE POULET *Grilled, Thinly Pounded Chicken Breast, endive, tomato, asparagus, vinaigrette*
COQUILLES ST. JACQUES A' L'OSEILLE *Maine Sea Scallops, asparagus, white wine nage, pomme puree*
SOLE AUX RATATOUILLE *Maine Lemon Sole, ratatouille vegetable, fennel marmalade, sauce provençal.*
RAIE AU BEURRE NOIR *Sautéed Cape Cod Skate Wing, brown butter, capers, spinach, steamed potatoes.*
MORUE PIPÉRADE *Maine Cod Sauteed, confit of sweet red and yellow peppers, olive tapenade.*
CREVETTES EN FEUILLE DE BRIQUE *GA Shrimp crisped in thin pastry, lemon aioli, celeriac remoulade*
TRUITE MI FUMÉE AMANDINE *Sautéed Short Smoked Idaho Trout, toasted almonds, citrus olive oil emulsion, French green beans, celeriac remoulade*
SAUMON BEURRE ROUGE *Loch Duarte Salmon, baby leeks fondue, port wine red wine butter*
PÂTES AUX FRUITS DE MER *Tagliatelle Pasta, Maine Sea Scallops, GA White Shrimp, Maine Calamari, Florida cherry tomatoes in white wine cream.*
CHATEAUBRIAND DE VEAU *Potato Dauphinoise, roasted brussels sprouts and shallots.*
JARRET D'AGNEAU* *Braised Elysian Farm Lamb Shank, white beans, tomato confit, buttery braising jus*
COQ AU VIN *Braised Ashley Farms Chicken in Red Wine garnished with mushrooms, pearl onions, and steamed potatoes*
POULET ROTI AU JUS *Ashley Farms Roasted Chicken, chicken jus, buttery potato puree.*
MAGRET DE CANARD RÔTI A L'CUMQUAT *Pan Roasted Breast of Duck, cumquat marmalade, red cabbage.*
BOEUF BOURGUIGNON *"Kobe Beef" Cheeks Slow Braised in Burgundy Wine, buttery potato puree*
TOURNEDOS AU POIVRE* *Twin Beef Tenderloins, cracked pepper crusted, brandied cream mushrooms, sauteed spinach and shallots*

STEAK FRITES

Broiled Hanger Steak, pommes frites, béarnaise sauce, green peppercorn sauce or maître d' hôtel butter*

ENTRECÔTE FRITES

Grilled Prime N.Y. Strip 12 oz, pommes frites, béarnaise sauce*

GARNITURES

Potato Purée Pommes Frites Maison
French Green Beans Couscous
Asparagus Petite Salade Vinaigrette

LE BAR À HUITRES OYSTERS ON ICE

HOOD CANAL, WA* WELLFLEET, MASS.*
COCKENOE, CT* BLUE POINT, LI SOUND*
Demi Douzaine Douzaine

SPÉCIALITÉ DE LA MAISON NIKO'S "MOCK" CAVIAR MALOSSOL*

Our Blend of Fresh Iceland Caviars on Ice, brioche croutons
2 oz Tin 4 oz Tin

TARTES

TRADITIONAL FRENCH PIZZAS

- TARTE FLAMBÉE
Roasted Onions, Bacon Lardons, Creme Fraiche
TARTE AU SAUMON
Smoked Salmon, Crème Fraîche, chives
TARTE AUX CHAMPIGNONS
Seasonal Mushrooms, Gruyère, Fontina Cheese

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*

SALADES

- FRISÉE AUX LARDONS* *Frisée Lettuce, Bacon, Poached Egg, brioche croutons*
SALADE DE MESCLUN *Hand Picked Mixed Lettuces, dijon vinaigrette*
SALADE D'ENDIVES *Rouge Et Noir Bleu Cheese, walnuts and apple*
SALADE DE BETTERAVES *Pickled Baby Beets, Goat Cheese mâche lettuce, vinaigrette*

LES FORMULES

DEUX PLATS

TROIS PLATS

HORS D'OEUVRES

- POTAGE GOURGETTE
CROQUE MONSIEUR
AU SAUMON
TORTELLINIS DE POULET
CONFIT
PETIT SALADE DE MESCLUN
...

ENTRÉES

- CREVETTES EN FEUILLE
DE BRIQUE
COQ AU VIN
MAGRET DE CANARD ROTI
...

DESSERTS

- BABA AU RHUM
CRÈME BRÛLÉE
...

No Substitutions, Merci!

LES SANDWICHES

(PETITE MESCLUN SALAD WITH SANDWICH, POMMES FRITES WITH BURGER)

- LE GRAND BURGER "AMÉRICAIN"*
Brioche Bun, Bibb Lettuce, Tomato, pickled red onion
LE GRAND "BLEU BURGER"*
Burger (with Blue Cheese supp)
WARM "RATATOUILLE"
Roasted Eggplant, Zucchini, Sweet Peppers, Goat Cheese, toasted ciabatta
CRISPED ROASTED PORK BELLY P.L.T.
tomato jam, butter lettuce on toasted ciabatta
GIGOT D'AGNEAU
Grilled Leg of Lamb, arugula, preserved lemon, rosemary, garlic aioli on toasted ciabatta
CROQUE "MONSIEUR"
Grilled Ham, Gruyère Cheese, pain de mie, mornay sauce
CROQUE "MADAME"*
Monsieur Topped with Sunny Side Egg

*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.