

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*
- SOUPE À L'OIGNON *French Onion Soup gratinée au gruyère*
- CROQUE "MONSIEUR" AU SAUMON *Butter Grilled Brioche with Smoked Salmon, Fromage Blanc (4pcs)*
- "FAUX" GRAS TERRINE *Chicken Liver Terrine, au cognac*
- RILLETTES DE SAUMON *Fresh & Smoked Salmon Spread*
- TARTARE DE BOEUF* *Classic Steak Tartare, toast points*
- SALADE D'ENDIVES *Rouge Et Noir Bleu Cheese, walnuts and apple*
- SALADE DE BETTERAVES *Pickled Baby Beets, Goat Cheese, mache lettuce, vinaigrette*
- SALADE DE MESCLUN *Hand Picked Mixed Lettuces, dijon vinaigrette*
- FRISÉE AUX LARDONS* *Frisée Lettuce, Bacon, Poached Egg, brioche croutons*
- ESCARGOTS "EN CROÛTE" *Garlic Butter, Puff Pastry Demi Douzaine Douzaine*

LES TROIS FROMAGES

Three Selected French Cheeses,
fresh candied fruit Mkt.

ENTRÉES

- POITRINE DE PORC ROTI, PANE A LA MOUTARDE* *Crisped Mustard Crusted Pork Belly, topped with fried egg, crisped duck potatoes*
- CONFIT DE CANARD *Crisped Duck Confit, frisée salade, crisped duck potatoes*
- COQ AU VIN *Braised Ashley Farms Chicken in Red Wine, garnished with mushrooms, pearl onions, steamed potatoes*
- POULET GRILLÉ ET SALADE *Ashley Farm's Sliced Chicken Breast, mesclun salad vinaigrette*
- TORTELLINIS DE POULET CONFIT *Tortellini Pasta Filled with Confit of Chicken, buttery chicken jus, petite salade vinaigrette*
- COQUILLES ST. JACQUES A' L'OSEÏLLE *Maine Sea Scallops, asparagus, white wine nage, pomme puree*
- CROQUETTE D'TRUIITE FUMÉE *Smoked Trout Croquette, apple rocket salad, remoulade sauce and frites*
- QUICHE PARISIENNE *Ham, Mushroom, Comte de Gruyere and Leeks, petite salade vinaigrette*
- SALADE DE FOIE DE VOLAILLE *Organic Chicken Livers, spinach leaves, sherry dijon vinaigrette*
- DEMI TARTE AUX CHAMPIGNONS *Half Seasonal Mushroom Tart with petite salade vinaigrette*
- SALADE DE THON A LA NIÇOISE *Tuna Nicoise Salad, mixed greens, fingerling potato, green beans, tomatoes, boiled egg, nicoise olives, tarragon vinaigrette*
- PAILLARD DE POULET *Grilled Thinly Pounded Chicken Breast, endive, tomato, asparagus, vinaigrette*
- MOULES "GILBERT" ET FRITES *Blue Hill Mussels in white wine, shallots, cream, parsley, pommes frites*
- RAIE AU BEURRE NOIR *Sautéed Cape Cod Skate Wing, brown butter, capers, spinach, steamed potatoes*
- CREVETTES EN FEUILLE DE BRIQUE *GA Shrimp Crisped in Thin Pastry, lemon aioli, celeriac remoulade*
- TRUIITE MEUNIÈRE *Sautéed Idaho Trout, brown butter, capers, thin green beans, pommes purée*
- SAUMON A LA PLANCHA ET SALADE* *Sautéed Loch Duarte Salmon, petite salade vinaigrette*
- PÂTES AUX FRUITS DE MER *Tagliatelle Pasta, mussels, shrimp & calamari, organic cherry tomatoes in mussel cream*

STEAK FRITES

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

ENTRECÔTE FRITES

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

GARNITURES

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

LES SANDWICHES

PETITE MESCLUN SALAD WITH SANDWICH, POMMES FRITES WITH BURGER

GIGOT D'AGNEAU
Grilled Leg of Lamb, arugula, preserved lemon,
rosemary, garlic aioli, on toasted ciabatta

POULET B.L.T.
Chicken Breast, bacon, lettuce, tomato,
tarragon mayo, pain de mie toast

CRISPED ROASTED PORK BELLY P.L.T.
Tomato Jam, Butter Lettuce, toasted ciabatta

WARM "RATATOUILLE"
Roasted Eggplant, Zucchini, Sweet Peppers,
goat cheese, toasted ciabatta

CROQUE "MONSIEUR"
Grilled Ham, Gruyère Cheese,
pain de mie, mornay sauce

CROQUE "MADAME"*
Monsieur Topped with Sunny Side Egg

LE GRAND BURGER "AMÉRICAIN"*
Brioche Bun, Bibb Lettuce, Tomato,
Pickled Red Onion

LE GRAND "BLEU BURGER"*
Burger with Blue Cheese

LE BAR À HUITRES OYSTERS ON ICE

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

(PETITE SALADE VINAIGRETTE WITH TARTES SUPP)

CHARCUTERIE

TWO SALAMI PLATTER *Thinly Sliced, cornichon pickles*

PÂTÉ MAISON *Homemade Country Pâté*

CHEF GARY'S "TERRINE DE FOIE GRAS ET PORC"
Terrine of Duck Foie Gras & Cubed Ham Hock, apple compote

GRAND PLATTER *Country Pâté, "Faux" Gras Terrine,
Prosciutto, Salami & Rillettes De Porc*

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
PAILLARD DE POULET
CONFIT DE CANARD
...

DESSERTS

BABA AU RHUM
CRÈME BRÛLÉE
...
No Substitutions, Merci!