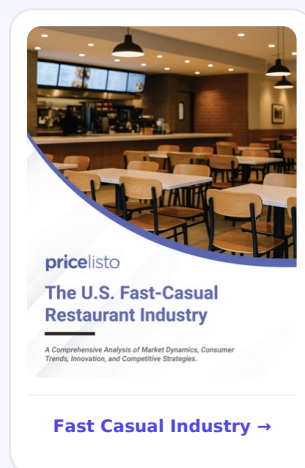




Bistro Niko

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Garnitures	
ITEM	PRICE
Sauté Baby Spinach Gluten-free.	\$7.00
Pomme Purée Gluten-free.	\$7.00
Jumbo Asparagus Gluten-free.	\$7.00
French Green Beans with Shallot Butter Gluten-free.	\$7.00
Diced Vegetable Golden Quinoa Gluten-free.	\$7.00
Pommes Frites Gluten-free.	\$7.00
Tartes - The Traditional French Pizzas	

ITEM	PRICE
Seasonal Mushrooms Tarte (Tartes - The Traditional French Pizzas) Gruyère & fontina cheese, chives.	\$18.00
Smoked Salmon Tarte Creme fraiche, capers, and minced red onion.	\$18.00

Hors D’oeuvres	
ITEM	PRICE
Tureen French Onion Soup Gratinee au gruyere.	\$13.00
Prosciutto Et Asparagus Warm jumbo asparagus, poached egg, mustard vinaigrette. Gluten-free.	\$15.00
Yellowfin Tuna Tartare Soy, avocado, pickled ginger.	\$20.00
Steak Tartare Parisienne Watercress and toast points.	\$19.00
Sauteed New York State Foie Gras Huckleberry port wine sauce. Add a drink of soms sautern to enhance the foie gras experience.	\$22.00
Crisped Duck Leg Confit Frisée salad and crisped duck potatoes. Gluten-free.	\$17.00
Berkshire Pork Belly Mustard-Crusted Lightly pickled vegetables.	\$16.00
Mussels “Le Coze” (Petit) White wine, shallots, garlic, and cream. Gluten-free.	\$16.00
Mussels “Le Coze” (Grande) White wine, shallots, garlic, and cream. Gluten-free.	\$24.00
Escargots “En Croûte” (Demi Douzaine (6)) Garlic butter and puff pastry tops.	\$18.00
Escargots “En Croûte” (Douzaine (12)) Garlic butter and puff pastry tops.	\$32.00

Les Steak with Pommes Frites

ITEM	PRICE
Prime NY Sirloin Strip Select béarnaise sauce, green peppercorn sauce, or maître de hôtel butter. 12 oz. Gluten-free.	\$42.00
Broiled Filet Mignon Center Cut Select béarnaise sauce, green peppercorn sauce, or maître de hôtel butter. 8 oz. Gluten-free.	\$49.00

Pour La Table (Snacks to Share with Cocktails)

ITEM	PRICE
Gougères Light gruyère cheese puffs ~basket.	\$10.00
Rillettes De Saumon Fresh cold smoked salmon spread, toast points.	\$12.00
Melted Swiss Raclette Cheese Baguette toast.	\$12.00

Salades

ITEM	PRICE
Caesar Salad Baguette croutons, au parmigian, white anchovy.	\$12.00
Mesclun Salad Hand-picked lettuces and dijon vinaigrette. Gluten-free.	\$11.00
Belgian Endive (Salades) Rouge et noir bleu cheese, walnuts, and apple. Gluten-free.	\$14.00
Frisée Lettuce Aux Lardons Bacon, poached egg, brioche croutons.	\$14.00
Whole Burrata Mozzarella Pickled baby beets, arugula, red wine vinaigrette. Gluten-free.	\$15.00

Picked for you

ITEM	PRICE
Seasonal Mushrooms Tarte Gruyère & fontina cheese, chives.	\$18.00
Faroe Island Salmon Diced vegetable quinoa, citrus olive oil emulsion. Gluten-free.	\$26.00
Belgian Endive Rouge et noir bleu cheese, walnuts, and apple. Gluten-free.	\$14.00
Sautée Ga Mountain Trout Amandine Toasted almonds, French green beans, lemon olive oil emulsion. Gluten-free.	\$26.00
Steak Au Poivre Twin Beef Tenderloins Pepper crusted, brandied cream mushrooms, sautéed spinach. 8 oz. Gluten-free.	\$36.00

Charcuterie

ITEM	PRICE
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Artisanal Three Salami Tasting	\$14.00
Gluten-free.	
Traditional Country Pâté	\$16.00
Chef Gary's specialty cornichon pickles, grain mustard, baguette toast.	
“le Grand Plat” Charcuterie Board	\$28.00
Traditional country pâté, artisanal salami prosciutto di parma & chicken liver terrine. Gluten-free.	
Les Burgers with Pommes Frites	
ITEM	PRICE
Au Poivre Burger	\$19.00
Peppercorn crust, mushroom truffle essence, gruyère, brandy pepper aioli, BBC brioche bun. 8 oz.	
Le Grand Burger “Américain”	\$18.00
Bibb lettuce, tomato, pickled red onion, BBC brioche bun. 8 oz.	
Les Entrées	
ITEM	PRICE
Florida Gulf Shrimp Sautee Provencal	\$24.00
Tomato, white wine, shallot, toasted garlic baguette. Gluten-free.	
Sautéé Ga Mountain Trout Amandine (Les Entrées)	\$26.00
Toasted almonds, French green beans, lemon olive oil emulsion. Gluten-free.	
Faroe Island Salmon (Les Entrées)	\$26.00
Diced vegetable quinoa, citrus olive oil emulsion. Gluten-free.	
Maine Sea Scallops St. Jacques	\$30.00
Asparagus, sorrel white wine sauce. Gluten-free.	
Sautéé Loup De Mer European Sea Bass	\$29.00
Melted baby spinach, fingerling potatoes, citrus emulsion. Gluten-free.	
Skate Wing	\$26.00
Brown butter, nonpareil capers, spinach, steamed fingerling potatoes.	
Fresh Seafood Tagliatelle Pasta	\$26.00
Scallops, calamari, shrimp, English peas, creamy white wine sauce.	
Coq Au Vin	\$24.00
French classic! Chicken braised in red wine, Parisien mushrooms, pearl onions, steamed potatoes. Gluten-free.	
Whole Paillard of Chicken Breast	\$24.00
Arugula, Belgian endive leaves, frisée lettuce, cherry tomatoes, vinaigrette. Gluten-free.	
Pan Roasted Breast of Duck	\$28.00
Orange supremes, red cabbage, crisped duck potatoes. Gluten-free.	
USDA Prime Ribeye Steak - Café De Paris Butter	\$44.00
Pommes frites. 14 oz. Gluten-free.	
Beef Cheek Bourguignon	\$29.00
Burgundy wine, mushrooms, pearl onions, pomme purée, bacon lardons. Gluten-free.	
Veal Tenderloins Chasseur	\$32.00
Mushrooms, tomato, confit potatoes, white wine veal jus. Gluten-free.	
Steak Au Poivre Twin Beef Tenderloins (Les Entrées)	\$36.00
Pepper crusted, brandied cream mushrooms, sautéed spinach. 8 oz. Gluten-free.	
Broiled Hanger Steak and Pommes Frites	\$34.00
Caramelized onions, port wine butter. Gluten-free.	

Les Garnitures

ITEM	PRICE
Pomme Puree Gluten-free.	\$6.00
Pommes Frites Gluten-free.	\$6.00
French Green Beans with Shallot Butter Gluten-free.	\$6.00
Diced Vegetable Golden Quinoa Gluten-free.	\$6.00
Jumbo Asparagus Gluten-free.	\$6.00

Picked for you

ITEM	PRICE
Georgia Mountain Trout Meunière Sautéed, brown butter, capers, thin green beans, pomme purée. Gluten-free.	\$26.00
Traditional Country Pâte Chef gary's specialty. Condiments to compliment.	\$17.00
Crisped Duck Confit Frisée salad, mustard sherry vinaigrette, crisped duck fat potato. Gluten-free.	\$19.00
Broiled Hanger Steak and Frites With mesclun salad, caramelized onions, port wine butter, frites. Gluten-free.	\$32.00
Mussels “Gilbert” and Frites Blue hill mussels in white wine, shallots, cream, frites. Gluten free.	\$21.00

Charcuterie

ITEM	PRICE
Traditional Country Pâte (Charcuterie) Chef gary's specialty. Condiments to compliment.	\$17.00
Artisanal Three Salami Tasting	\$15.00
Classic Chicken Liver Terrine Au Cognac Petit salade vinaigrette, grilled baguette.	\$16.00
Les Trois Fromages Affinés Petite basque, boucheron & Pierre Robert, walnut raisin toast.	\$16.00

Les Tartes - Traditional "French Pizzas"

ITEM	PRICE
Smoked Salmon Tarte Crème fraîche, minced red onion, capers.	\$17.00
Seasonal Mushrooms Tarte Gruyère & fontina cheese, chives.	\$17.00
Half Tarte with Soup	\$18.00
Half Tarte with Salad	\$18.00

Les Sandwiches

ITEM	PRICE
Le Grand Burger “Américain” Bibb lettuce, tomato, pickled red onion, BBC brioche bun. 8 oz. Served with pommes frites.	\$18.00
Au Poivre Burger Peppercorn crust, gruyère cheese, mushrooms, brandy pepper aioli, BBC brioche bun. 8 oz. Served with pommes frites.	\$19.00
Croque “Monsieur” or “Madame”* - Knife and Fork (Monsieur - on Pain De Mie) Grilled ham, gruyère cheese, glazed with mornay sauce. Served with mesclun salad.	\$17.00
Croque “Monsieur” or “Madame”* - Knife and Fork (Madame - Topped Sunny Side Egg) Grilled ham, gruyère cheese, glazed with mornay sauce. Served with mesclun salad.	\$19.00

Les Entrées

ITEM	PRICE
Quiche Florentine Spinach and gruyère with petit salad vinaigrette.	\$18.00
Traditional Tuna Nicoise Salade Mixed greens, fingerling potato, green beans, tomatoes, boiled egg, nicoise olives, and sherry vinaigrette. Gluten-free.	\$17.00
Steak Tartare Parisienne and frites Watercress, toast points.	\$20.00
Mussels “Gilbert” and Frites (Les Entrees) Blue hill mussels in white wine, shallots, cream, frites. Gluten free.	\$21.00
Grilled Chicken Breast Petite mesclun salad, champagne vinaigrette, goat cheese crouton.	\$22.00
Whole Paillard of Chicken Breast Baby arugula, endive leaves, frisée lettuce, cherry tomatoes, vinaigrette. Gluten-free.	\$22.00
Coq Au Vin French classic! Chicken braised in red wine, Parisien mushrooms, pearl onions, steamed potatoes. Gluten-free.	\$20.00
Maine Sea Scallops Sautéed, asparagus, potato purée, sorrel white wine sauce. Gluten-free.	\$27.00
Georgia Mountain Trout Meunière (Les Entrees) Sautéed, brown butter, capers, thin green beans, pomme purée. Gluten-free.	\$26.00
Skate Wing Brown butter, nonpareil capers, spinach, steamed fingerling potatoes.	\$22.00
Crisped Duck Confit (Les Entrees) Frisée salad, mustard sherry vinaigrette, crisped duck fat potato. Gluten-free.	\$19.00
Broiled Hanger Steak and Frites (Les Entrees) With mesclun salad, caramelized onions, port wine butter, frites. Gluten-free.	\$32.00
USDA Prime New York Strip Maître d'hôtel butter & frites. 12 ounce.	\$42.00

Hors D’oeuvres

ITEM	PRICE
Tureen French Onion Soup Gratinee au gruyere.	\$13.00
Mesclun Salade Hand picked baby lettuces, dijon vinaigrette. Gluten-free.	\$11.00

ITEM	PRICE
Caesar Salade Baguette croutons, au parmigiana, white anchovy.	\$12.00
Frisée Aux Lardons Frisée lettuce, poached egg, bacon, brioche croutons.	\$14.00
Belgian Endive Salade Rouge et noir bleu cheese, walnuts, apple. Gluten-free.	\$13.00
Whole Burrata Mozzarella Pickled baby beets, arugula, red wine vinaigrette. Gluten-free.	\$14.00
Yellowfin Tuna Tartare Soy, avocado, pickled ginger.	\$19.00
Escargots “En Croûte” Garlic butter, puff pastry demi douzaine.	\$14.00
Rillettes De Saumon Fresh cold-smoked salmon spread, toast points.	\$11.00