

# Bistro Niko

3344 Peachtree Rd NE Ste 150 30326-4801 · +14042616456 · Updated: Jan 14, 2026

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## HORS D'OEUVRES 11

**Tureen French Onion Soup** **\$15.00**

gratinée au gruyère

**Roasted Butternut Squash Soup** **\$15.00**

marcona almond brown butter

**Ahi Tuna Tartare** **\$22.00**

hass avocado, soy, pickled ginger

**Classic Parisienne Steak Tartare\*** **\$19.00**

watercress, toast points

**Mustard Crusted Pork Belly** **\$17.00**

lightly pickled vegetables

**Sauteed La Belle Farms Foie Gras** **AVAILABLE OPTIONS**

huckleberry port wine sauce

\$24.00

Add a Glass of Soms Sautern to Enhance the Foie Gras Experience: \$8.00

**Specialty Jumbo Lump Crab Cake** **\$26.00**

herb salad, grain mustard beurre blanc

**Crisped Duck Leg Confit** **\$19.00**

frisée salade, crisped duck potatoes

**Crevettes En Feuille De Brique** **\$18.00**

FL shrimp in thin crisped pastry, lemon aioli

**Mussels "Le Coze"** **AVAILABLE OPTIONS**

white wine, shallots, garlic, cream

Petit: \$18.00

Grande: \$28.00

**Escargot "En Croûte"** **\$18.00**

herb garlic butter, puff pastry tops

## SALADES 5

**Caesar** **\$14.00**

au parmigian, baguette croutons, Sicilian white anchovy

**Mesclun** **\$12.00**

hand picked lettuces, dijon vinaigrette

<b>Belgian Endive</b>	<b>\$15.00</b>
rouge et noir bleu cheese, walnuts, apple	
<b>Frisée Lettuce Aux Lardons*</b>	<b>\$15.00</b>
poached egg, bacon lardons, baguette croutons	
<b>Pickled Beets, Burrata Mozzarella &amp; Arugula</b>	<b>\$17.00</b>
champagne vinaigrette	

## LE BAR À HUITRES - OYSTER ON ICE 2

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### Bluepoint - Li Sound\*

### Malpeque\*

## POUR LA TABLE 3

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<b>Gougères</b>	<b>\$11.00</b>
light gruyère cheese puffs ~ basket	
<b>Rillettes de Saumon</b>	<b>\$12.00</b>
fresh cold smoked salmon spread, toast points	
<b>Melted Swiss Raclette Cheese</b>	<b>\$12.00</b>
baguette toast	

## TARTES 2

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<b>Mushroom &amp; Truffle Essence</b>	<b>\$19.00</b>
gruyère & fontina cheese	
<b>Bistro Smoked Salmon</b>	<b>\$19.00</b>
crème fraîche, capers, minced red onion	

## CHARCUTERIE 4

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<b>Artisanal Three Salami Tasting</b>	<b>\$16.00</b>
cornichon pickles, grain mustard	
<b>"Traditional Country Pâté" Chef Gary's Specialty</b>	<b>\$18.00</b>
cornichon pickles, grain mustard, baguette toast	
<b>Classic Fresh Chicken Liver Terrine Au Cognac</b>	<b>\$18.00</b>
petit salade vinaigrette, grilled baguette	
<b>"Le Grand Plat" on the Butcher's Board</b>	<b>\$29.00</b>
traditional country pâté; artisanal salami; prosciutto di parma; chicken liver terrine	

## PLAT LES TROIS FROMAGES 1

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## Plat Les Trois Fromages

Chef selected three French cheeses, fresh candied fruit, raisin walnut toast

## LES ENTRÉES 17

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<b>Florida Shrimp Sautee Provençal</b>	<b>\$28.00</b>
crushed tomatoes, herbs de provence, shallot white wine, fingerling potatoes	
<b>SAUTÉE GA Mountain Trout Almondine</b>	<b>\$28.00</b>
toasted almonds, brown butter, lemon, french green beans	
<b>Faroe Islands Salmon Sautee Jardiniere*</b>	<b>\$30.00</b>
diced vegetable golden quinoa, fresh citrus olive oil emulsion	
<b>Maine Sea Scallops St. Jacques</b>	<b>\$32.00</b>
asparagus, sorrel white wine nage	
<b>Sautee Loup De Mer European Sea Bass</b>	<b>\$30.00</b>
melted spinach, fingerling potatoes, lemon e.v. olive oil emulsion	
<b>Skate Wing</b>	<b>\$28.00</b>
brown butter, nonpareil capers, spinach, steamed fingerling potatoes	
<b>Fresh Seafood Tagliatelle Pasta</b>	<b>\$28.00</b>
shrimp, scallops, calamari, english peas in creamy white wine sauce	
<b>Coq Au Vin</b>	<b>\$26.00</b>
french classic! chicken braised in red wine, parisienne mushrooms, pearl onions, steamed potatoes	
<b>Cajun Chicken</b>	<b>\$29.00</b>
double breast, beurre blanc, petite salad, pommes frites	
<b>Roasted Chicken "Bourgeoise"</b>	<b>\$29.00</b>
pomme purée, wild mushrooms, honey glazed cipollini, jus	
<b>Pan Roasted Breast of Duck*</b>	<b>\$32.00</b>
orange supremes, red cabbage, crisped duck potatoes, citrus duck jus	
<b>"CÔTE DE PORC" Grilled Premium Berkshire Pork Chop</b>	<b>\$32.00</b>
roasted brussel sprouts, grain mustard jus	
<b>Kobe Beef Cheek "Bourguignon"*</b>	<b>\$32.00</b>
burgundy wine, mushrooms & pearl onions, pomme purée, bacon lardons	
<b>Veal Tenderloins Chasseur*</b>	<b>\$34.00</b>
mushrooms, tomato, potato confit, white wine veal jus	
<b>Steak Au Poivre Twin Beef Tenderloins*</b>	<b>\$38.00</b>
pepper crusted, brandied cream mushrooms, sautéed spinach	
<b>USDA Prime 14oz Ribeye Steak MAÎTRE D'HÔTEL BUTTER &amp; FRITES*</b>	<b>\$49.00</b>
<b>BROILED HANGER STEAK "BÉARNAISE" &amp; FRITES*</b>	<b>\$35.00</b>

## LE STEAK WITH POMMES FRITES 2

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**Prime NY Sirloin Strip\*** **\$52.00**

choose bernaise sauce, brandy peppercorn sauce, or maître de hôtel butter

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**Broiled Filet Mignon Center Cut\*** **\$54.00**

choose bernaise sauce, brandy peppercorn sauce, or maître de hôtel butter

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## LES BURGERS WITH POMMES FRITES 2

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**Au Poivre Burger** **\$20.00**

peppercorn crusted, mushrooms, truffle essence, gruyère, brandy pepper aioli, BBC bun

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**Le Grand Burger "Américain"** **AVAILABLE OPTIONS**

lettuce, tomato, pickled red onion, BBC bun

8 oz: \$18.00

add wisconsin cheddar, gruyère or provolone: \$2.00

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## GARNITURES 6

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**Sauté or Lightly Creamed Spinach**

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**Pomme Purée**

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**Jumbo Asparagus**

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**Diced Vegetable Golden Quinoa**

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**Pommes Frites**

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**French Green Beans & Shallot Butter**

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## LES TARTES 2

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**Mushroom and Truffle Essence Tarte** **\$18.00**

gruyère & fontina cheese, chives

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**House Cold Smoked Salmon Tarte** **\$18.00**

crème fraîche, capers, minced red onion

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## LES SALADES 5

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**Pickled Beets, Burrata Mozzarella & Arugula** **\$15.00**

champagne vinaigrette

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**Caesar Salade** **\$13.00**

au parmigiana, baguette croutons, white anchovy

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**FRISÉE LETTUCE AUX LARDONS\*** **\$15.00**

poached egg, bacon lardons, brioche croutons

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**Belgian Endive Salad** **\$13.00**

rouge et noir bleu cheese, walnuts, apple

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**Mesclun Salade****\$13.00**

hand picked mixed lettuces, dijon vinaigrette

**LE BAR A HUITRES - OYSTERS ON ICE 2**

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**Bluepoint - Li Sound\*****Malpeque- P.E.I.\*****BRUNCH 17**

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**Brioche French Toast****\$19.00**

applewood smoked bacon, warm maple syrup

**Belgian Waffle "Chantilly"****\$18.00**

warm maple syrup, freshly whipped cream

**Omelette Au Fromage****AVAILABLE OPTIONS**

three egg omelette, gruyère cheese, fresh herbs, crispy duck potatoes

\$19.00

Add Ham, Sauteed Mushrooms, Spinach or Tomatoes (Ea):

\$2.00

**Quiche Florentine****\$19.00**

spinach, gruyère, petite salade vinaigrette

**Eggs Benedict\*****\$19.00**

poached eggs, grilled ham, hollandaise, thin green beans, brioche toast

**Eggs Norwegian\*****\$24.00**

poached eggs &amp; smoked salmon on potato pancakes, dill hollandaise, crispy onions

**Croque "Madame" Knife & Fork Sandwich\*****\$23.00**

mornay glazed, grilled ham &amp; gruyere cheese, topped with sunny side egg, with pommes frites &amp; petite salad vinaigrette

**Traditional Tuna Nicoise Salad****\$19.00**

mixed greens, fingerling potatoes, french green beans, tomatoes, boiled egg, nicoise olives, sherry e.v. olive oil vinaigrette

**Petit Filet Mignon Benedict****\$29.00**

poached egg, macaire potato, béarnaise sauce

**Pork Tenderloin Cutlet "A La Holstein"****\$25.00**

saute in brioche crumbs, fried egg, brown butter, lemon, capers, parsley

**Chef's Specialty Mustard Crusted Pork Belly****\$19.00**

fried egg, crisped duck potatoes

**Crisp Duck Confit\*****\$22.00**

poached egg on frisée salade, bacon lardons, crisped duck potatoes

## Grilled Chicken Breast Mesclun Salade

champagne vinaigrette, creamy goat cheese crouton

### AVAILABLE OPTIONS

\$24.00

Add Sauteed Faroe Island Salmon (Supp.): \$12.00

## P.E.I. Mussels "Gilbert" & Frites

steamed in white wine, shallots & cream, pommes frites

**\$24.00**

## GA Mountain Trout "Amandine"

sautéed - toasted almonds, brown butter, lemon, french green beans,  
pomme puree

**\$29.00**

## LE GRAND BURGER "AMÉRICAIN" & FRITES \*

lettuce, tomato, pickled red onion, BBC burger bun

### AVAILABLE OPTIONS

\$19.00

add wisconsin cheddar, gruyere or provolone: \$2.00

## BROILED HANGER STEAK "BÉARNAISE" & FRITES

well done is not recommended

**\$35.00**

## CAFÉ 10

### Pano's Private Reserve Coffee

**\$4.00**

### French Roast

**\$4.00**

### Café Americain

**\$4.00**

### Espresso

### AVAILABLE OPTIONS

\$4.25

dbl: \$5.95

### Cappuccino

### AVAILABLE OPTIONS

\$5.00

dbl: \$5.95

### Iced Coffee

**\$4.00**

### Iced Tea

**\$4.00**

### Steep Premium Teas

**\$4.00**

### Hot Chocolate

**\$4.50**

### Fresh Orange Juice

**\$4.50**

## CHAMPAGNE COCKTAILS 4

### Bistro Fizz

Tito's, Blueberry, Raspberry, Strawberry, Lemon

### Pêche de Été

Belvedere Peach Nectar Vodka, Cointreau, 1821 Lemon Basil Syrup

## Southside Royale

Citadelle, St. Germaine, Lime

## Buckhead Bubbles

Tito's, Combiar, Lillet Blanc, Strawberry Shrub

## LE BAR A HUITRES 2

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### Bluepoint - Li Sound\*

### Malpeque- P.E.I.\*

## BURGER WITH POMMES FRITES 2

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### Le Grand Burger "Américain"

lettuce, tomato, pickled red onion, BBC bun

#### AVAILABLE OPTIONS

8 oz: \$19.00

Add Wisconsin Cheddar, Gruyère or Provolone(Supp):

\$3.00

### Au Poivre Burger\*

cracked peppercorn crust, gruyère cheese, mushrooms, brandy pepper aioli, BBC bun

**\$21.00**

## SANDWICH WITH MESCLUN SALADE 1

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### Knife & Fork Croque "Monsieur" or "Madame"

grilled ham, gruyère cheese, glazed with mornay sauce

#### AVAILABLE OPTIONS

Monsieur- on pain de mie: \$20.00

Madame- topped Sunny Side Egg: \$23.00

## LES GARNITURES 5

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### Pomme Purée

### Pommes Frites

### French Green Beans- shallot butter

### Diced Vegetable Golden Quinoa

### Jumbo Asparagus