

APPETIZERS & SALADS

CRISPY GOAT CHEESE 16
Pastry sheets filled with goat cheese and herbs. 4pcs

FRENCH ONION SOUP 14
Caramelized onions, beef broth, toasted bread, cheese

CREAMY MUSHROOM SOUP 14
Blend of sautéed mushrooms, garlic, herbs, and cream, white wine, fresh parsley.

SHRIMP FLAMBÉ 19
Four jumbo shrimp flambéed in Pastis, Parisian brasserie-style with garlic & parsley

WAGYU STEAK TARTARE 22
Hand chopped prime filet mignon with shallots, capers, mustard and topped with quail egg, served with toasted baguette crostini

SESAME TUNA TARTARE 21
Sashimi-grade yellowfin tuna with shallots, sesame, lime zest, and ginger. Finished with a crisp panko crumble.

CHICKEN CROQUETTES 16
Crispy organic chicken croquettes (4 pcs) with a creamy béchamel filling, served with house-made aioli

PETIT LÉGUMES RÔTIS 15
Roasted seasonal vegetables with olive oil, lemon, garlic & fresh herbs

LEVANT SALAD 16
Baby arugula with green apples, beets, cranberries, walnuts, Roquefort, and orange dressing.
Add Chicken 8 - Shrimp 10 - Steak 14 - Tuna 11

QUINOA BOWL 16
Organic rainbow quinoa, goat cheese avocado, Gaeta olives, tomatoes, cucumbers, arugula, onion, celery stalks, citrus
Add Chicken 8 - Shrimp 10 - Steak 14 - Tuna 11

EGGS & OMELETTES

OMELETTE CLASSIQUE 18
A classic French omelette with imported ham and Gruyère cheese. Served with home fries and mixed greens.

OMELETTE VÉGÉTARIENNE 18
Fresh eggs, fresh mushrooms, baby spinach Served with home fries and mixed greens.

CROQUE MADAME 22
Parisian ham, Gruyère, béchamel, sunny-side egg, multigrain bread. Home fries & mixed greens.

BURGERS & SANDWICHES

Served with Fries and mixed green salad

BISTRO BURGER 25
Certified Angus beef, caramelized onions, Swiss chesse on brioche bun

FRIED CHICKEN SANDWICH 20
Marinated hand-breaded chicken thigh on brioche with pickles and our spicy harissa mayo sauce.

LUNCH ENTREES

BEEF BOURGUIGNON
Slow cooked French beef stew in red wine with vegetables and bacon, served over mashed potatoes.
36

STEAK FRITES
Grilled Hanger Steak sauce Au poivre Served with French fries
39

SALMON PAVE
Pan seared Atlantic salmon served with creamy green risotto and finished with a Lemon Velvet sauce
34

COQ AU VIN
Slow braised bone in chicken in Burgundy wine with herbs, onions, mushrooms, carrots, and bacon, served over mashed potatoes.
32

CHICKEN CORDON BLUE
Golden fried chicken breast stuffed with ham Swiss, topped with creamy Dijon lemon sauce, with cauliflower purée and asparagus.
32

MOULES MARINIÈRE
Steamed PEI mussels cooked in garlic, herbs, white wine broth. Served with French fries
32

SALADE NIÇOISE
Fresh organic greens with seared yellowfin tuna, potatoes, eggs, tomatoes, anchovies, Kalamata olives, and citrus herb vinaigrette.
23

FRENCH ONION SPAGHETTI
Spaghetti in savory beef broth with caramelized onions, cheese, and crispy shallots for a French inspired twist.
28

LEGUME ROTIS
Roasted seasonal fresh vegetables, tossed with garlic, extra virgin olive oil, and lemon juices
26

PRIX FIXE LUNCH

Monday to Friday

INCLUDES ONE MAIN COURSE WITH YOUR CHOICE OF EITHER ONE APPETIZER OR ONE DESSERT.

38

Per person. Tax and gratuity not included.

APPETIZERS

One Choice Per Guest

French Onion Soup
Creamy Mushroom Soup
Chicken Croquettes
Crispy Goat Cheese
Petit Legumes Rotis
Shrimp Flambe
Sesame Tuna Tartare
Levant Salad

MAINS

One Choice Per Guest

Chicken Cordon Bleu
Moules Marinière
Salmon Pavé
Coq Au Vin
French Onion Spaghetti
Salade Niçoise

PREMIUM MAINS

Steak Frites + \$ 15 / Beef Bourguignon +\$ 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please let us know if you have any food allergies or special dietary needs

LUNCH MENU

LEVANT
FRENCH BISTRO

LUNCH MENU

LUNCH COCKTAILS

ESPRESSO MARTINI 17

Vanilla Infused Vodka,
Coffee Liqueur, Fresh Espresso

PASSION MARTINI 17

Vanilla Infused Vodka, Passion Fruit, Lime, Sparkling Wine

SNAKE CHARMER 17

Bourbon, Campari,
Rosso Vermouth, Black Walnut Bitter

STILT WALKER 17

Vodka, St Germain, Passion Fruit, Citrus

FIRE DRINKER 17

Mezcal, Orange Liqueur, Citrus,
House-Made Jalapeno, Mango, Agave, Tajin Rim

CONTORTIONIST 17

Gin, Lychee Liqueur, Strawberry Purée, Zesty Citrus

MIMOSA

Sparkling Wine
Orange Juice

GLASS 12- CARAFE 42

BELLINI

Sparkling Wine & choice of flavor
Mango, Peach, Pineapple, Cranberry

GLASS 12 - CARAFE 42

BLOODY MARY

Vodka, House special
bloody mary mix

GLASS 12 - CARAFE 42

PARISIAN SANGRIA

Homemade Sangria mix with seasonal
fruits and flavors and sparkling wine

GLASS 16- CARAFE 45

LEVANT
SPRITZ

Aperol, Passionfruit puree,
Sparkling Wine

17

THE
JUGGLER

Gin, House-made Sour Mix, St. Germain,
Fresh Cucumber, Tonic Water

17

ACROBAT

Rum, fresh lime juice, mint
mango, grenadine,
club soda

17

ILLUSIONIST PALOMA

Tequila, Aperol, Grapefruit Juice,
Lime Juice, Agave Nectar,
Himalayan Pink Salt Rim

17

MOCKTAILS

Non-alcoholic cocktails

COBBLE
HILL

Hibiscus, Basil, Lemonade
Organic Agave, Seltzer

15

CARROLL
GARDENS

Mango, Peach Puree, Fresh
Lime Juice, Mint, Soda

15

BOERUM
HILL

Strawberry purée, lime,
cherry bitters, mint, sparkling soda.

15

PROSPECT
PARK

Muddled cucumber, lemonade,
fresh mint & basil, citrus, ginger beer

15

WINE BY THE GLASS

SPARKLING

PROSECCO BRUT Villa Jolanta, Veneto, Italy

14

SPARKLING ROSÉ Brut Rose Reserve, France

14

WHITE & ROSÉ

SAUVIGNON BLANC Cour De La Roche, France

15

PINOT GRIGIO Le Sofore, Italy

14

CHARDONNAY Maison Albert, France

15

ROSÉ Julien & Fils, France

15

RED

CÔTES DU RHÔNE Cave La Comtadine, France

15

BORDEAUX Saint Emilion Bordeaux, France

16

PINOT NOIR Domaine De Bachellery, France

16

MALBEC Crios- Mendoza - Argentina

15

NON ALCOHOLIC WINE

ALCOHOL-FREE SPARKLING WINE

15

Nozeco Vegan Alcohol-Free Sparkling Wine

NON ALCOHOLIC RED WINE

15

Cabernet Sauvignon/ Syrah -P Chenet -France

BEVERAGE

Whole Milk - Almond Milk -Oatmilk Available

CAPPUCINO 6
HOT OR ICED

CAFE LATTE 6
HOT OR ICED

AMERICANO 5

ESPRESSO 3 SINGLE

HERBAL TEA POT 5
Earl Gray, English Breakfast,
Lemon Ginger,
Peppermint, Green Tea

BREWED COFFEE 5

ICED COFFEE 5

ICED TEA 4

HOT CHOCOLATE 6

LEMONADE 5

SODA & JUICE 4
Coke, Sprite, Diet Coke, Gingerale,
Apple, Orange, Cranberry, Pineapple

DESSERTS

All desserts are made in the house

SAN SEBASTIAN CAKE

Traditional Basque cheesecake - perfectly light,
creamy and smooth, baked to caramelized perfection

CRÈME BRÛLÉE 12

Creamy custard flavored with espresso,
topped with caramelized sugar

ALMOND CAKE 12

Gluten-free almond cake served with French vanilla ice cream.

ICE CREAM & SORBET 4 EACH

Ice Cream : French Vanilla & Chocolate
Mango (Sorbet)