

LUNCH MENU

LEVANT
FRENCH BISTRO

LUNCH MENU

APPETIZERS

CRISPY GOAT CHEESE

Pastry sheets filled with goat cheese and herbs. 4pcs
12

FRENCH ONION SOUP

Caramelized onions, beef broth, toasted bread, cheese
12

PUMPKIN SOUP

Roasted pumpkin, vegetables and cream, topped with a quail egg and pumpkin chips
12

SHRIMP FLAMBÉ

Four jumbo shrimp flambéed in Pastis, Parisian brasserie-style with garlic & parsley
15

WAGYU STEAK TARTARE

Hand chopped prime filet mignon with shallots, capers, mustard and topped with quail egg, served with toasted baguette crostini
19

SESAME TUNA TARTARE

Sashimi-grade yellowfin tuna with shallots, sesame, lime zest, and ginger. Finished with a crisp panko crumble.
18

CHICKEN CROQUETTES

Crispy organic chicken croquettes (3 pcs) with a creamy béchamel filling, served with house-made aioli
12

PETIT LÉGUMES RÔTIS

Roasted seasonal vegetables with olive oil, lemon, garlic & fresh herbs
12

SALADS

LEVANT SALAD 15

Baby arugula with green apples, beets, cranberries, walnuts, Roquefort, and orange dressing.

FRISÉE SALAD 15

Curly endive, crispy bacon, poached egg, garlic croutons, sun-dried tomatoes and cider vinegar dressing

QUINOA BOWL 15

Organic rainbow quinoa, goat cheese avocado, Gaeta olives, tomatoes, cucumbers, arugula, red onion, celery stalks, citrus

Add Chicken 6 - Shrimp 8 - Steak 10 - Tuna 9

BURGERS & SANDWICHES

BISTRO BURGER

Certified Angus beef, caramelized onions, Swiss chesse on brioche bun
19

FRIED CHICKEN SANDWICH

Marinated hand-breaded chicken thigh on brioche with pickles and our spicy harissa mayo sauce.
17

CROQUE MADAME

Open face baked ham & cheese sandwich with Béchamel sauce and sunny side up egg.
18

LUNCH

BEEF BOURGUIGNON

Slow cooked French beef stew in red wine with vegetables and bacon, served over mashed potatoes.
34

STEAK FRITES

Angus Hanger Steak grilled to perfection and finished with au poivre sauce. Served with French fries
34

SALMON PAVE

Pan seared Atlantic salmon served with creamy green risotto and finished with a Lemon Velvet sauce
32

COQ AU VIN

Slow braised bone in chicken in Burgundy wine with herbs, onions, mushrooms, carrots, and bacon, served over mashed potatoes.
30

CHICKEN CORDON BLUE

Golden fried chicken breast stuffed with ham Swiss, topped with creamy Dijon lemon sauce, with cauliflower purée and asparagus.
30

MOULES MARINIÈRE

Steamed PEI mussels cooked in garlic, herbs, white wine broth. Served with French fries
29

SALADE NIÇOISE

Fresh organic greens with seared yellowfin tuna, potatoes, eggs, tomatoes, anchovies, Kalamata olives, and citrus herb vinaigrette.
22

FRENCH ONION SPAGHETTI

Spaghetti in savory beef broth with caramelized onions, cheese, and crispy shallots for a French inspired twist.
25

LEGUME ROTIS

Roasted seasonal fresh vegetables, tossed with garlic, extra virgin olive oil, and lemon juices
24

PRIX FIXE LUNCH

Monday to Friday

Choice of one appetizer and one main course - Soft drink or coffee included

\$34

Per person. Tax and gratuity not included.

APPETIZERS

One Choice Per Guest

French Onion Soup

Pumpkin 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 + \$10 / 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

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LUNCH COCKTAILS

ESPRESSO MARTINI 16

Vanilla Infused Vodka,
Coffee Liqueur, Fresh Espresso

PASSION MARTINI 16

Vanilla Infused Vodka, Passion Fruit, Lime, Sparkling Wine

SNAKE CHARMER 16

Bourbon, Campari,
Rosso Vermouth, Black Walnut Bitter

STILT WALKER 16

Vodka, St Germain, Passion Fruit, Citrus

FIRE DRINKER 16

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

CONTORTIONIST 16

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 15- CARAFE 45

LEVANT
LUNCH SPRITZ

Aperol, Passionfruit puree,
Sparkling Wine

16

THE
JUGGLER

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

16

ACROBAT

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

16

ILLUSIONIST PALOMA

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

16

MOCKTAILS

Non-alcoholic cocktails

COBBLE
HILL

Hibiscus, Basil, Lemonade
Organic Agave, Seltzer

14

CARROLL
GARDENS

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

14

BOERUM
HILL

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

14

PROSPECT
PARK

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

14

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

14

RED

CÔTES DU RHÔNE Cave La Comtadine, France

15

BORDEAUX Saint Emilion Bordeaux, France

14

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

14

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 4

ICED COFFEE 5

ICED TEA 4

HOT CHOCOLATE 6

LEMONADE 5

SODA & JUICE 3
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 3 EACH

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

ICE CREAM & SORBET

Ice Cream : French Vanilla & Chocolate
Mango (Sorbet)