

LAZZETTE



SPRING/SUMMER 2025 | NUM.40



FOLLOW US



@3BRASSEURSCA

WWW.3BRASSEURS.CA



BLONDE
IBU 24 | ALC 5.2%

AMBER
IBU 26 | ALC 6.2%

WHITE
IBU 18 | ALC 4.7%

IPA
IBU 40 | ALC 6%

SEASONAL AVAILABILITY

LAGER
IBU 25 | ALC 4.2%

NEIPA
IBU 40 | ALC 6%

25 CL \$6.75 50 CL \$8.75
1 L \$15.75 1.5 L \$25
3 L \$44.50 5 L \$65



NON-ALCOHOLIC BEERS

HAPPY DAYS AHEAD
RASPBERRY SOUR

ABSOLUTELY CLEAR
IPA

SOBER FUN
BLONDE
473ML \$8

ANÉMONE
HYDRA IPA | IBU 50 | ALC 6.6%

KAMPOT
BERLINERWEISS | IBU 5 | ALC 3.7%

TROPICOOOL
FRUIT PALE ALE | IBU 25 | ALC 5.1%

MYCO
MYCOLOBEER | IBU 20 | ALC 6.2%

THERMIDOR
DARK DOPPELBOCK | IBU 22 | ALC 8%

NONNA
NANO NEIPA | IBU 40 | ALC 2.4%

ABYSSE
IMPERIAL PASTRY STOUT | IBU 30 | ALC 10.5%

GARRIGA
MODERN SAISON | IBU 20 | ALC 5.3%

473ML \$9.50



FEATURE BEER
A NEW BEER EVERY FIRST THURSDAY OF THE MONTH.

BREWER'S TAP

LIMITED-EDITION BEERS CREATED AND SERVED EXCLUSIVELY AT THIS LOCATION.

25 CL \$6.75 50 CL \$8.75
1 L \$15.75 1.5 L \$25
3 L \$44.50 5 L \$65



EVERYDAY 3PM TO 7PM

A PINT \$5*

A FLAMM \$8*

Your choice of: Peppy, Au Gratin, Roma

GLASS OF WINE \$7* • GLASS OF SANGRIA \$8*

*Cannot be combined with any other offer or promotion. Dine-in only at participating restaurants. Only select items are included in the promotion. Ask your server for more details.

LUNCH MENU!

Monday to Friday • until 3pm

ASK YOUR SERVER FOR MORE INFORMATION

Offer conditions may vary by 3 Brasseurs location. At participating restaurants only.

WE LOVE GROUPS!

From a birthday party to a corporate event, happy hour or a farewell party, our in-house group specialist will assist you to create a memorable experience for all of your guests. Booking your next event at 3 Brasseurs will ensure your celebration's success.

WE CAN CUSTOMIZE YOUR EXPERIENCE!

FEEL LIKE DISCOVERING TAP BEER?

ET CETERA Four 12.5 cl taster glasses of any of our tap beers 11
METRE OF BEER Ten 25 cl glasses of any of our tap beers 52.50

1 PEPPY FLAMM FREE WITH EVERY METRE OF BEER

FEEL LIKE SHARING A BEER?

TRITON OF 3L OR 5L You order the triton, we ring the bell! Pour the beer directly at your table. Perfect for sharing with 3 to 5 friends!

STARTING AT 7PM, 1 PEPPY FLAMM FREE WITH EVERY TRITON

BEER TO GO

CAN 473mL 5*
GROWLER 946mL 14.25**

GROWLER 1.89L 25**

*Deposit \$0.10 not included. **Growler included and deposit \$0.25 not included.

OUR BEERS PAIR WELL WITH PRODUCTS THAT ARE BOTH LOCAL & SUSTAINABLE.

LOCAL CHEESE
We cook with cheese made from milk that meets the highest international quality and certification standards.



BEST AQUACULTURE PRACTICES, OCEAN WISE
Our suppliers comply with best aquaculture practices. Our cod fillets and tuna are eco-friendly seafood products.

CANADIAN CHICKEN AND QUÉBEC BEEF
We pledge to serve only high-quality chicken and beef raised by Québec and Canadian farmers.



By choosing to serve fair trade coffee and tea, we are ensuring the economic health of farmers and their communities.



La Gazette is printed on recycled paper, FSC certified—a seal that guarantees the paper's chain of custody.



SHAREABLES



- 3 BRASSEURS NACHOS** 12.25 Small **12.25** Large **21.50**
Corn tortillas, house-made pico de gallo, olives, jalapeños, white queso sauce, green onions, cheddar and mozzarella cheeses. Served with salsa and sour cream.
- Guacamole + \$3.75 Pulled chicken or pork + \$6**
- POPCORN SHRIMP** 19
Jalapeño breaded shrimp served with sweet chili sauce.
- CAMBERT** 22
Camembert baked in a rye bread bowl topped with cranberry bacon chutney.
- CALAMARI** 20.25
Breaded and seasoned. Served with our lemon aioli.
- PRETZEL** 10.50
Lightly brushed with butter and salted pretzel. Served with white queso and honey mustard sauces.

- DEEP FRIED PICKLES (6)** 9
Served with Dijon mayonnaise.
- BURGER SLIDERS** 16
Beef patties (3), smoked bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce and melted cheeses.
- VEGETABLE FLAMM WRAP** 12.75
Goat cheese, sun-dried tomatoes, mushrooms, white queso sauce, roasted red peppers, arugula, grilled zucchini and onions. Served with sun-dried tomato mayonnaise.
- BEEF FLAMM WRAP** 11.75
Ground beef, onions, mushrooms, roasted red peppers, spicy mayonnaise, cheddar and mozzarella cheeses.
- CHICKEN SLIDERS** 16
Breaded chicken bites (3), honey mustard sauce, lettuce, smoked Gouda cheese and mustard mayonnaise on mini buns.
- HALLOUMI FRIES (6)** 12
Baked halloumi cheese fries with sun-dried tomato mayonnaise.
- MOZZARELLA STICKS (6)** 10.25
Served with tomato sauce.
- BEER-BATTERED MAXI FRIES** 9.75
Served with Dijon mayonnaise.
- CHICKEN STRIPS (6)** 11
Served with hot honey ranch and honey mustard sauces.
- CLASSIC CHICKEN WINGS (8)** 18
Your choice of lemon pepper, our beer BBQ or Buffalo sauce.
- SALMON DIP** 15.75
Hot smoked salmon, cream cheese, dill, mayonnaise, chives and capers. Served with focaccia crostinis.

STARTERS

- ONION SOUP** 13
Spanish onions, beef, chicken and beer consommé, croutons, smoked Gouda, Swiss and mozzarella cheeses.
- CAESAR SALAD** Small **8** Large **14**
Romaine lettuce, bacon, house-made croutons, creamy garlic dressing and Asiago cheese.
- BEEF TARTARE** 17
Canadian beef¹, shallots, bacon truffle mayonnaise and fried onions. Served with crostini.
- TUNA TARTARE** 16
Yellowfin tuna¹ (Ocean Wise recommended), shallots, ginger, garlic, sesame vinaigrette, radishes and cilantro. Served with fried wontons.



SALADS

- CHICKEN CAESAR** 22
Grilled chicken breast, romaine lettuce, bacon, house-made croutons, creamy garlic dressing and Asiago cheese.
- NORWEGIAN** 27
Hot smoked salmon, avocado, fennel, citrus fruit, red onions, capers, mesclun, arugula, herbed Gournay cheese and orange dressing.
- TUNA POKE** 24
Yellowfin Tuna¹, sesame dressing, sushi rice, mango-cucumber salsa, carrots, edamame, radishes, avocado, green onions and spicy mayonnaise.
- CLEOPATRA** 17.50
Quinoa, mesclun, arugula, cucumber, corn, red onions, tomatoes, radishes, house-made falafel, roasted pepper hummus and green goddess dressing.
- BEEF** 17
Goat cheese, mesclun, arugula, carrots, beets, red onions, dried cranberries, quinoa, praline pecans and balsamic dressing.



Cleopatra



Norwegian

BURGERS

Unless otherwise specified, all burgers are served with 100% beef patties. Served with fries or creamy coleslaw. Substitute for Caesar salad for + \$1.75 or beer battered maxi fries for + \$3.50 or sweet potato fries or poutine for + \$4. Ask for a gluten-free bun for + \$2.



Saigon



Tacchino

- Substitute for a vegetarian patty + \$1**
- SAIGON** 17.25
Ground pork patty, sesame-soy pulled pork, cilantro, carrot, onion and daikon radish, mayonnaise on a black bun.
- 3 BRASSEURS** 20.50
Smoked Gouda, bacon, lettuce, tomatoes, onions with house-made maple beer sauce.
- TRADITIONAL** 17
Dill pickle, lettuce, tomato, red onions and burger sauce.

- TACCHINO** 17
Ground turkey patty, smoked bacon, caramelized onions, arugula and sundried tomato mayonnaise on a pretzel bun.
- SAVOYARD SMASH** 21
Two smashed patties, smoked bacon, cantonnier cheese, red onions, baconnaise and a smashed potato.
- BACON & CHEESE SMASH** 20.50
Two smashed patties, bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce and melted cheeses.

SANDWICHES

Served with fries or creamy coleslaw. Substitute for Caesar salad for + \$1.75 or beer battered maxi fries for + \$3.50 or sweet potato fries or poutine for + \$4.

- PULLED PORK** 19
Pulled pork, our beer BBQ sauce, bacon, smoked Gouda and crispy onions on a pretzel bun.
- CHAMPS ÉLYSÉES** 19.75
Portobello, oyster and white mushrooms, bechamel sauce, cantonnier, Swiss and mozzarella cheeses between two slices of french bread.
- SPICY CHICKEN** 17.75
Crispy chicken breast, Buffalo sauce, creamy coleslaw, sweet pickles with our signature sauce on a potato bun.
- BODEGA** 20
Ground beef, melted cheese, green peppers and onions on a baguette.
- CHICKEN & AVOCADO** 24.50
Grilled chicken breast, smoked bacon, avocado, tomatoes, burger lettuce and mayonnaise on focaccia bread.
- MAYAN** 17
Hot dog with jalapeño halloumi sausage, house-made pico de gallo, fried onions, sour cream and fresh jalapeños on a poppy seed hot dog bun.



Champs Élysées

FLAMMEKUECHES *m* OUR SIGNATURE PRODUCT



The Flammekueche is a traditional, rustic dish, first created over a century ago in the northern French countryside. Traditionally, the flammekueche was a thin rectangle or oval dough covered in white cheese, thick cream, bacon, onions and seasonings, then baked in the oven.

- AU GRATIN** 🍷 🍷 Tarti-Flamm **7.25** Flamm **15**
Spanish onions, smoked pork cheek, Swiss and mozzarella cheeses and our Flamm sauce.
- 4 CHEESE** 🍷 🍷 🍷 🍷 Tarti-Flamm **8.75** Flamm **19.50**
Pear, praline pecans, red onions, chives, arugula, house-made spicy honey, our flamm sauce, camembert, Swiss, mozzarella and goat cheeses.
- BBQ CHICKEN** 🍷 🍷 Tarti-Flamm **9.25** Flamm **20.25**
Pulled chicken, roasted peppers, smoked bacon, onions, our beer BBQ sauce, sour cream, cheddar and mozzarella cheeses.
- SCANDIFLAMM** 🍷 🍷 Tarti-Flamm **9.75** Flamm **22**
Hot smoked salmon, fennel, red onions, potatoes, capers, arugula, herbed Gournay, Swiss and mozzarella cheeses.

- LILLOISE** 🍷 🍷 Tarti-Flamm **8.50** Flamm **19.25**
Caramelized onions, smoked pork cheek, sautéed mushrooms, Swiss and mozzarella cheeses and our Flamm sauce.
- ROMA** 🍷 🍷 🍷 Tarti-Flamm **8.25** Flamm **18.75**
Pesto marinated bocconcini, Swiss and mozzarella cheeses, tomato sauce and basil.
- CARNIVORE** 🍷 Tarti-Flamm **8** Flamm **18.25**
Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses.
- CAPRINI** 🍷 🍷 Tarti-Flamm **8.75** Flamm **19.50**
Goat cheese, sun-dried tomatoes, red onions, roasted peppers, arugula and our Flamm sauce.

- GRILLED VEGETABLES** 🍷 🍷 Tarti-Flamm **8.75** Flamm **19.50**
Roasted peppers, sun-dried tomatoes, goat cheese, zucchini, onions, arugula, balsamic reduction and Asiago pesto cream sauce.
- NEW DEHLI** 🍷 🍷 Tarti-Flamm **9.25** Flamm **20.25**
Pulled chicken, red peppers, onions, tomatoes, cilantro pesto, butter chicken sauce, Swiss and mozzarella cheeses.

PLATS BRASSERIE *lele*



Traditional Sauerkraut



Pork Shank

- TRADITIONAL SAUERKRAUT** 🍷 **22.25**
Smoked Oktoberfest and Toulouse sausages, ham, beer-marinated sauerkraut and potatoes. **COMBO \$3**
- BEEF TARTARE** 🍷 🍷 **31.50**
Canadian beef¹, shallots, bacon truffle mayonnaise and fried onions. Served with crostini and fries. **A favorite returns!**
- BEER-BATTERED FISH & CHIPS** 🍷 🍷 **1 pc. 17 2 pcs. 23**
Cod fillet (Ocean Wise recommended) dipped in our house-made beer batter. Served with fries, creamy coleslaw and tartar sauce.
- PORK SHANK** 🍷 **34**
Braised in-house with our White beer. Served with mashed potatoes and vegetables.
- STEAK & FRITES** 🍷 **38**
Quebec 10 oz New York steak, aged 21 days, lightly seasoned and grilled, topped with herb butter.

DESSERTS *lele*

- CHEESECAKE** 🍷 **9.50**
Panko breaded cheesecake, our beer caramel sauce and Skor™ chocolate crumble.
- LIÈGE WAFFLE** 🍷 **7**
Sweet Belgian waffle topped with vanilla ice cream and our beer caramel sauce.
- CRÈME BRÛLÉE** **7**
Rich custard topped with caramelized sugar.
- RETRO** 🍷 **6**
Vanilla ice cream sandwiched between two salted caramel cookies.
- MINI CHURROS** **7**
Baked mini churros with our beer caramel sauce.
- DECADENT BROWNIE** **New recipe** **8.50**
Blend of salted caramel cookie and double chocolate brownie. Served with vanilla ice cream and our beer caramel sauce.
- APPLE TURNOVERS** 🍷 **7**
Deep fried served with our beer caramel sauce and vanilla ice cream.
- COFFEE & TEA FAIRTRADE** **3.50**
- ESPRESSO** **4**
- CAPPUCCINO** **5.25**
- SPECIALTY COFFEES** **9.25**
B52, Irish, Sortilège or Spanish.

POUTINES *m*

- AUTHENTIC** 🍷 Fries **10.75** Maxi fries **14.75**
Cheese curds, fries and poutine sauce.
- MUSHROOM** 🍷 Fries **18.50** Maxi fries **22.50**
Cheese curds, goat cheese, fries, poutine sauce, chives, portobello, oyster and white mushrooms.
- PULLED PORK** 🍷 Fries **18.75** Maxi fries **22.75**
Smoked bacon, pulled pork, our beer BBQ Sauce, fries, cheese curds, poutine sauce, fried onions and ranch sour cream.



Mushroom



Apple Turnovers

Cheesecake

Mini Churros

Retro

EVERYDAY

KIDS EAT FOR

\$6*

FOR STUDENTS

15% OFF

10 ITEMS AT \$10*

WITH YOUR EVENT OR MOVIE TICKET

15% OFF

*For kids 10 years old and under. Only at participating 3 Brasseurs. Specific menu.

*Upon presentation of a valid post secondary student card. The two offers cannot be combined. Only at participating 3 Brasseurs. Specific menu.

*Only at participating 3 Brasseurs. Offer conditions vary by 3 Brasseurs. Upon presentation of same-day ticket.



BEER COCKTAILS

BLOODY BAESAR 6.75 Blonde beer, Caesar cocktail, Cholula sauce and Worcestershire.	BEER SPRITZ 11.50 White beer, Aperol, orange and lemon juices.
MANGO LIMEADE 10 White beer, mango purée, lime juice and Absolut Lime vodka. Blended with ice.	PANACHÉ 6 Blonde beer and Sprite.
SICILIAN SHANDY 12 Blonde beer, Limoncello, Polar Ice Vodka and Fever Tree Sicilian Lemonade	3 BRASSEURS STRAWBERRY MOJITO 9 White beer, rum, strawberry purée, lime and mint.
MONACO 6 Blonde beer, grenadine and Sprite.	BEER & STORMY 9.75 Amber beer, Chic Choc Black rum, lime juice and Fever Tree ginger beer.
SWEET BERRY 9 White beer, Disaronno Amaretto, house-made blackberry syrup, lemon juice, basil and soda.	BEERGARITA 12 White beer, Altos Plata Tequila, Triple Sec, strawberry, lime juice and honey syrup.

SANGRIAS

TRADITIONAL gl. 10.25 pit. 32.50 Red or White wine, Triple Sec, De Kuyper Peach Schnapps, Melon Liqueur, orange juice and Sprite.	DESERT ROSE gl. 10.25 pit. 32.50 Polar Ice Vodka, Soho Lychee Liqueur, Rose wine, house-made strawberry syrup and Sprite.
FIREBALL gl. 10.25 pit. 32.50 Red wine, Fireball, ginger ale, peach and mango juices.	SAPPHIRE gl. 10.25 pit. 32.50 White wine, Marie Brizard Blue Curaçao, Triple Sec, pineapple juice and Sprite.
BLACKBERRY PEACH gl. 10.25 pit. 32.50 De Kuyper Peach Schnapps, White wine, house-made blackberry syrup and Ginger Ale.	

WINES

WHITE	6 oz	9 oz	Bottle 750 mL	
● CHENIN BLANC, ROBERTSON South Africa • 13% • Sugar : 6.2 g/L	8.25	12.50	31.25	- LIGHTER
● SAUVIGNON BLANC, BRISE DE MER France • 11.5% • Sugar : 1.3 g/L	10	15	38	
● PINOT GRIGIO IGT, DOLCE VITA Sicily, Italy • 12.5% • Sugar : 1.7 g/L BIO	10.25	15.50	39	- FULL-BODIED +
● CHARDONNAY, LA MASCOTA Argentina • 13.5% • Sugar : 3.5 g/L	11.50	17.25	43.75	
● SAUVIGNON BLANC, ATANGA New Zealand • 12.5% • Sugar : 5 g/L BIO	12.50	18.75	47.50	- LIGHTER
● CHARDONNAY, GRAN VINA SOL Spain • 13.5% • Sugar : 1.5 g/L	12.50	18.75	47.50	
● PINOT GRIGIO DOC, BOLLA Veneto, Italy • 12.5% • Sugar : 2.8 g/L	12.50	18.75	47.50	- FULL-BODIED +
● MERLOT, SARTORI Veneto, Italy • 12.5% • Sugar : 6.6 g/L BIO	8.75	13.25	33.25	
● MALBEC RESERVE, TRAPICHE Argentina • 13.5% • Sugar : 2.8 g/L	10	15	38	- LIGHTER
● CHIANTI, MELINI Tuscany, Italy • 14% • Sugar : 2.2 g/L BIO	10.25	15.50	39	
● VALPOLICELLA DOC, FOLONARI Veneto, Italy • 12.5% • Sugar : 3.2 g/L	11	16.50	41.75	- FULL-BODIED +
● CABERNET SAUVIGNON, LA MASCOTA Argentina • 14% • Sugar : 3.4 g/L	11.50	17.25	43.75	
● ASSEMBLAGE DE CAB SAUVIGNON, CAP DE MERLE Bordeaux, France • 14% • Sugar : 3.7 g/L	11.75	17.75	44	- SWEET
● VALPOLICELLA RIPASSO DOC, SARTORI Veneto, Italy • 13.5% • Sugar : 4.8 g/L	12.50	18.75	47.50	
ROSÉ				- SWEET +
● PINOT NOIR, BLUSH D'ÉTÉ France • 13% • Sugar : 1.3 g/L	10	15	38	
SPARKLING				
● PROSECCO, SANTA MARGHERITA Veneto, Italy • 11% • Sugar : 12 g/L	11.75	-	44.50	

COCKTAILS

PEACH SPRITZ 13 White wine, Aperol, peach purée, lemon juice and Sprite	PURPLE RAIN N 14 Polar Ice Vodka, Southern Comfort, Marie Brizzard Blue Curaçao, cranberry juice and Sprite.
PALOMA 15 Altos Plata Tequila, ruby red grapefruit juice and Fever Tree Grapefruit soda.	FUZZY FIRE 9.75 Fireball, De Kuyper Peach Schnapps and peach nectar.
STRAWBERRY LIME SMASH N 13 Absolut Vodka, strawberries, mint, lime juice and soda.	FIREBALL LEMONADE N 10.75 Fireball, grenadine and Fever Tree Sicilian Lemonade.
BLACKBERRY BRAMBLE 11.50 Beekeeper Gin, house-made blackberry syrup and lemon juice.	BLUE DEVIL N 11 Absolut Vodka, De Kuyper Peach Schnapps, Marie Brizzard Blue Curaçao and Sprite.
SPICED MELON N 11.50 Chic Choc Spiced Rum, Midori melon liqueur, orange juice and soda.	

SHOOTERS

ASK YOUR SERVER FOR THE MENU

Starting at 7pm 5 SHOOTERS FOR \$20**	Starting at 3pm FIREBALL SHOTS AT \$2/EA**
---	--

CIDER

MILTON ORIGINAL CIDER 8 Light, fruity and refreshing • Cider from Quebec, Canada • Gluten free • 355ml • 4.5 %
--

MOCKTAILS

FRUIT EXPLOSION N 6 Mango purée, soda, cranberry, pineapple and lime juices.	EARL GREY ICED TEA 6.50 Fever Tree Indian tonic, house-made earl grey syrup, lemon and mint.
GEORGIA 6 Lime juice, Sprite, peach nectar and berry purée.	BLUEBERRY LEMON FIZZ N 7 Fresh blueberries, lemon juice, honey syrup and soda.
ROSEBERRY MULE N 8 Fresh blackberries, rosemary, lime juice, honey syrup and Fever Tree ginger beer.	STRAWBERRY BASIL ICED TEA 7 Strawberry purée, basil, lemon juice and Fuze™.

ALCOHOL-FREE

POP 4 Coca-Cola™, Diet Coke™, Sprite™, Canada Dry™ Ginger Ale, Soda.	SAN PELLEGRINO, LIMONATA OR ARANCIATA 4.75
JUICE 4 Cranberry, apple, orange, Ruby Red grapefruit, pineapple, tomato.	FEVER-TREE 4.75 Sicilian lemonade, pink grapefruit, ginger beer and Indian tonic.
BOTTLED WATER San Benedetto natural mineral water 750 ml 7.50	FUZE™ ICED TEA 4.50
San Benedetto sparkling water 750 ml 7.50	ROOT BEER JONES™ 5

ZONE FSC QUADRISCAN

The purchase of alcoholic beverages is restricted to people of legal age. Please enjoy responsibly. Our restaurants may use the following products: dairy, wheat, sesame, soy, eggs, peanuts, tree nuts, mustard, fish and shellfish. We cannot guarantee that our vegetarian dishes will not come into contact with other ingredients while being prepared. We cannot guarantee that all food or alcohol products will be allergen-free. Items ordered may not be exactly as represented in the menu. 3 Brasseurs shall not be liable for any lost or stolen valuables. *Taxes extra. † Raw meat. **Only select items are included in the promotion.