

LA GAZETTE



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@3BRASSEURSOAKVILLE
WWW.3BRASSEURS.CA

TAP BEERS
BREWED ON SITE
SINCE 1986

OUR BEERS

ORIGIN

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 \$48 5 L \$72

OUR BEERS

EXPLORATION

NON-ALCOHOLIC BEERS

HAPPY DAYS AHEAD

RASPBERRY SOUR

ABSOLUTELY CLEAR

IPA

SOBER FUN

BLONDE

473ML \$8.50

OUR BEERS

CREATION

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 \$48 5 L \$72

EVERYDAY 3PM TO 7PM

A PINT \$7*

GLASS OF WINE (6 oz) \$7*

GLASS OF SANGRIA \$8*

LIQUOR (1 oz) \$6*

MONDAY

\$20*

PITCHER OF SANGRIA

TUESDAY

\$12*

LITRE OF BEER

WEDNESDAY

\$39*

STEAK - BEER OR WINE

A pint of beer or a glass of wine (6 oz)

THURSDAY

\$10* OFF

BOTTLE OF WINE

SUNDAY

\$20*

PITCHER OF PREMIUM BEER

SUNDAY TO THURSDAY

9PM TO CLOSING

\$15*

TACO - TEQUILA

2 tacos of your choice and a shot of bar tequila

\$18*

TACO - BEER

2 tacos of your choice and a pint of beer

\$19*

FLAMM WRAP - BEER OR WINE

Flamm wrap of your choice and a pint of beer or a glass of wine (6 oz)

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

FEEL LIKE DISCOVERING TAP BEER?

ET CETERA Four 12.5 cl taster glasses of any of our tap beers 12.50
METRE OF BEER Ten 25 cl glasses of any of our tap beers 56.50

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 4 to 5 friends!

BEER TO GO

CAN 473mL 5.50* GROWLER 946mL 12*
CANS (4) 20* GROWLER 1.89L 22*

*Deposit not included.

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

Every day, we showcase our dedication through the freshness of our ingredients, the careful selection of our suppliers, and our steadfast commitment to environmental sustainability, guided by our long-term vision.

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 BEEF

We are committed to only serving high-quality chicken and beef raised by 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**
Small **13.49** Large **22.99**
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 + \$4 Pulled chicken or pork + \$7*
- POPCORN SHRIMP** **19.99**
Jalapeño breaded shrimp served with sweet chili sauce.
- TACOS (3)** **17.49**
Fish, pulled pork or veggie tacos, house-made mango salsa, lettuce and flour tortillas.
Extra tacos +\$5
- CALAMARI** **20.99**
Breaded and seasoned. Served with our lemon aioli.
- PRETZEL** **11.99**
Lightly brushed with butter and salted pretzel. Served with white queso and honey mustard sauces.

- BURGER SLIDERS** **16.99**
Beef patties (3), smoked bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce and melted cheeses.
- SWEET & SPICY CAULIFLOWER** **11.99**
Tossed in sweet chili sauce. Garnished with green onions.
- VEGETABLE FLAMM WRAP** **13.49**
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** **12.99**
Ground beef, onions, mushrooms, roasted red peppers, spicy mayonnaise, cheddar and mozzarella cheeses.
- CHICKEN SLIDERS** **16.99**
Breaded chicken bites (3), honey mustard sauce, lettuce, smoked Gouda cheese and mustard mayonnaise on mini buns.
- HALLOUMI FRIES (6)** **13.49**
Baked halloumi cheese fries with sun-dried tomato mayonnaise.
- MOZZARELLA STICKS (6)** **11.75**
Served with tomato sauce.
- BEER-BATTERED MAXI FRIES** **10.75**
Served with Dijon mayonnaise.
- CHICKEN STRIPS (6)** **12.49**
Served with hot honey ranch and honey mustard sauces.
- CLASSIC CHICKEN WINGS** .. 1lb **18.99**
Beer BBQ, lemon pepper, cajun or Buffalo sauces.
- DEEP FRIED PICKLES (6)** .. **10.75**
Served with Dijon mayonnaise.
- SALMON DIP** **15.99**
Hot smoked salmon, cream cheese, dill, mayonnaise, chives and capers. Served with focaccia crostinis.

STARTERS

- CAESAR SALAD** **8.99**
Romaine lettuce, bacon, house-made croutons, creamy garlic dressing and Asiago cheese.
Add Chicken \$7
- BEEF TARTARE** **16.99**
Canadian beef¹, shallots, bacon truffle mayonnaise and fried onions.
Served with crostini.
- TUNA TARTARE** **15.99**
Yellowfin tuna¹ (Ocean Wise recommended), shallots, ginger, garlic, sesame vinaigrette, radishes and cilantro. Served with fried wontons.



SALADS

- CHICKEN CAESAR** **22.49**
Grilled chicken breast, romaine lettuce, bacon, house-made croutons, creamy garlic dressing and Asiago cheese.
- NORWEGIAN** **27.49**
Hot smoked salmon, avocado, fennel, citrus fruit, red onions, capers, mesclun, arugula, herbed Gournay cheese and orange dressing.
- TUNA POKE** **25.49**
Yellowfin Tuna¹, sesame dressing, sushi rice, mango-cucumber salsa, carrots, edamame, radishes, avocado, green onions and spicy mayonnaise.
- CLEOPATRA** **18.99**
Quinoa, mesclun, arugula, cucumber, corn, red onions, tomatoes, radishes, house-made falafel, roasted pepper hummus and green goddess dressing.
- BEET** **18.49**
Goat cheese, mesclun, arugula, carrots, beets, red onions, dried cranberries, quinoa, praline pecans and balsamic dressing.



BURGERS

Unless otherwise specified, all burgers are served with 100% beef patties. Served with fries or creamy coleslaw. Substitute for Caesar salad for + \$3.49 or beer battered maxi fries or sweet potato fries for + \$3.99 or poutine for + \$5.25. Ask for a gluten-free bun for + \$3.49.



- Substitute for a vegetarian patty + \$1.99*
- SAIGON** **19.49**
Ground pork patty, sesame-soy pulled pork, cilantro, carrot, onion and daikon radish, mayonnaise on a black bun.
- 3 BRASSEURS** **20.99**
Smoked Gouda, bacon, lettuce, tomatoes, onions with our maple beer sauce.
- TRADITIONAL** **17.99**
Dill pickle, lettuce, tomato, red onions and burger sauce.

SANDWICHES

Served with fries or creamy coleslaw. Substitute for Caesar salad for + \$3.49 or beer battered maxi fries or sweet potato fries for + \$3.99 or poutine for + \$5.25.

- PULLED PORK** **19.99**
Pulled pork, our beer BBQ sauce, bacon, smoked Gouda and crispy onions on a pretzel bun.
- CHAMPS ÉLYSÉES** **20.49**
Portobello, oyster and white mushrooms, bechamel sauce, cantonnier, Swiss and mozzarella cheeses between two slices of french bread.
- SPICY CHICKEN** **18.48**
Crispy chicken breast, Buffalo sauce, creamy coleslaw, sweet pickles with our signature sauce on a potato bun.
- CHICKEN & AVOCADO** **24.99**
Grilled chicken breast, smoked bacon, avocado, tomatoes, burger lettuce and mayonnaise on focaccia bread.



- TACCHINO** **18.99**
Ground turkey patty, smoked bacon, caramelized onions, arugula and sun-dried tomato mayonnaise on a pretzel bun.
- SAVOYARD SMASH** **21.99**
Two smashed patties, smoked bacon, cantonnier cheese, red onions, baconnaise and a smashed potato.
- BACON & CHEESE SMASH** **21.49**
Two smashed patties, bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce and melted cheeses.



FLAMMEKUECHES

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.

4 CHEESE N 🍴 🍷 🍷	Tarti-Flamm	8.99	Flamm	20.75
Pear, praline pecans, red onions, chives, arugula, house-made spicy honey, our Flamm sauce, brie, Swiss, mozzarella and goat cheeses.				
SCANDIFLAMM N 🍷	Tarti-Flamm	9.75	Flamm	21.99
Hot smoked salmon, fennel, red onions, potatoes, capers, arugula, herbed Gournay, Swiss and mozzarella cheeses.				
LILLOISE ★ 🍷	Tarti-Flamm	8.49	Flamm	20.25
Caramelized onions, smoked pork cheek, sautéed mushrooms, Swiss and mozzarella cheeses and our Flamm sauce.				
ROMA N 🍴 🍷 🍷	Tarti-Flamm	7.99	Flamm	18.99
Pesto marinated bocconcini, Swiss and mozzarella cheeses, tomato sauce and basil.				
CARNIVORE 🍷	Tarti-Flamm	8.25	Flamm	19.25
Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses.				
CAPRINI A favorite returns! 🍴 🍷	Tarti-Flamm	8.49	Flamm	20.25
Goat cheese, sun-dried tomatoes, red onions, roasted peppers, arugula and our Flamm sauce.				
GRILLED VEGETABLES 🍴 🍷	Tarti-Flamm	8.75	Flamm	20.49
Roasted peppers, sun-dried tomatoes, goat cheese, zucchini, onions, arugula, balsamic reduction and Asiago pesto cream sauce.				
NEW DEHLI N 🍷 🍷	Tarti-Flamm	9.25	Flamm	20.99
Pulled chicken, red peppers, onions, tomatoes, cilandro pesto, butter chicken sauce, Swiss and mozzarella cheeses.				

PLATS BRASSERIE



POUTINES

AUTHENTIC 🍴 🍷	Fries	12.99	Maxi fries	14.99
Cheese curds, fries and poutine sauce.				
MUSHROOM 🍴 🍷	Fries	18.99	Maxi fries	22.99
Cheese curds, goat cheese, fries, poutine sauce, chives, portobello, oyster and white mushrooms.				
PULLED PORK 🍷	Fries	19.49	Maxi fries	23.49
Smoked bacon, pulled pork, our beer BBQ Sauce, fries, cheese curds, poutine sauce, fried onions and ranch sour cream.				

EVERYDAY

KIDS EAT FOR

\$10.99*

FOR STUDENTS

15%*

OFF

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

*Upon presentation of a valid college or university student card. The two offers cannot be combined. Only at participating 3 Brasseurs.

DESSERTS

LIÈGE WAFFLE ★	7.75
Sweet Belgian waffle topped with vanilla ice cream and our beer caramel sauce.	
CRÈME BRÛLÉE	8.75
Rich custard topped with caramelized sugar.	
MINI CHURROS	8.75
Baked mini churros with our beer caramel sauce.	
DECADENT BROWNIE New recipe	9.50
Blend of salted caramel cookie and double chocolate brownie. Served with vanilla ice cream and our beer caramel sauce.	
APPLE TURNOVERS N	8.25
Deep fried served with our beer caramel sauce and vanilla ice cream.	
COFFEE & TEA FAIRTRADE 🌱 ♻️	4.50
ESPRESSO	5.50
CAPPUCCINO	6.50
SPECIALTY COFFEES	10
B52, Irish, Sortilège or Spanish.	

LUNCH MENU

MONDAY TO FRIDAY • UNTIL 3PM

STARTER
+
MAIN COURSE
+
1/2 PINT OF BEER*

STARTING AT
\$17*

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



BEER COCKTAILS

MANGO LIMEADE 1 oz 11.50 White beer, mango purée, lime juice and Absolut Lime vodka. Blended with ice.	BEER SPRITZ 2.25oz 12.50 White beer, Aperol, orange and lemon juices.
SICILIAN SHANDY 2 oz 13 Blonde beer, Limoncello, Polar Ice Vodka and Fever Tree Sicilian Lemonade	3 BRASSEURS STRAWBEERY MOJITO 1.25 oz 10 White beer, rum, strawberry purée, lime and mint.
MONACO 1 oz 8 Blonde beer, grenadine and Sprite.	BEER & STORMY 2oz 11.50 Amber beer, Goslings Black Seal Rum, lime juice and Fever Tree ginger beer.
SWEET BERRY 1.25 oz 10 White beer, Disaronno Amaretto, house-made blackberry syrup, lemon juice, basil and soda.	BEERGARITA 2.25 oz N 13 White beer, Altos Plata Tequila, Triple Sec, strawberry, lime juice and honey syrup.

SANGRIAS

TRADITIONAL gl. 2oz 10.75 pit. 8oz 33.50 Red or White wine, Triple Sec, Dr. McGillicuddy's Peach Schnapps, Melon Liqueur, orange juice and Sprite.	BLACKBERRY PEACH gl. 2oz 10.75 pit. 8oz 33.50 White Wine, Dr. McGillicuddy's Peach Schnapps, house-made blackberry syrup and ginger ale
FIREBALL gl. 1.75oz 10.75 pit. 7oz 33.50 Red wine, Fireball  , ginger ale, peach and mango juices.	DESERT ROSE gl. 2oz 10.75 pit. 8oz 33.50 Polar Ice Vodka, Soho Lychee Liqueur, Rose Wine, house-made strawberry syrup and Sprite.
SAPPHIRE gl. 1.75oz 10.75 pit. 7oz 33.50 White wine, Blue Curaçao, Triple Sec, pineapple juice and Sprite.	

WINES

WHITE	6 oz	9 oz	Bottle 750 mL
CHARDONNAY, PELLER ESTATES Niagara, Canada • 13 % • Sugar : 5 g/L	8.50	12.50	-
CHENIN BLANC, ROBERTSON South Africa • 13 % • Sugar : 6 g/L	9.25	13.25	36.50
SAUVIGNON BLANC, LA MULAS Chile • 13 % • Sugar : 2 g/L ORGANIC	10.75	15.75	44.50
PINOT GRIGIO DOC, FOLONARI Veneto, Italy • 11.5 % • Sugar :4 g/L	11.25	16.25	46.50
PINOT GRIGIO IGT, BOLLA Veneto, Italy • 12% • Sugar : 5 g/L	12.75	19.25	50.50
SAUVIGNON BLANC, VILLA MARIA New Zealand • 12.5 % • Sugar :5 g/L	13.75	20	52.50
RED			
CABERNET/MERLOT, PELLER ESTATES Niagara, Canada • 13% • Sugar : 4g/L	8.50	12.50	-
RIOJA, SANGRE DE TORO Spain • 13.5% • Sugar : 2g/L	10.25	14.75	42.50
MALBEC RESERVE, TRAPICHE Argentina • 13.5 % • Sugar : 3 g/L	10.75	15.75	44.50
VALPOLICELLA CLASSICO DOC, FOLONARI Veneto, Italy • 12.5 % • Sugar : 4g/L	12.50	17.50	48.50
CABERNET SAUVIGNON, TARAPACA GRAN RESERVA Chile • 13.5% • Sugar : 4g/L	13	18	50
CABERNET SAUVIGNON, TORRES GRAN CORONAS Spain • 14% • Sugar : 3g/L	13.50	19.75	52.50
BEAUJOLAIS, GEORGES DUBOEUF France • 13% • Sugar : 3g/L	13.50	19.75	52.50
ROSÉ			
PINK PINOT GRIGIO IGT, FOLONARI Trentino, Italy • 11.5 %• Sugar : 8 g/L	10.75	15.75	44.50
SPARKLING			
PROSECCO, SANTA MARGHERITA Veneto, Italy • 11.5 % • Sugar : 11g/L	13.25	-	53.50

Thursday	\$10 OFF A BOTTLE OF WINE*	Applies on bottles priced between \$36.50 and \$53.50
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COCKTAILS

PEACH SPRITZ 2oz 14.50 White wine, Aperol, peach purée, lemon juice and Sprite	SPICED MELON 2oz N 13 Chic Choc Spiced Rum, Melon Liqueur, orange juice and soda.
PALOMA 2oz 14.75 Altos Plata Tequila, ruby red grapefruit juice and Fever Tree Grapefruit soda.	PURPLE RAIN 3oz N 14.50 Polar Ice Vodka, Southern Comfort, Blue Curaçao, cranberry juice and Sprite.
STRAWBERRY LIME SMASH 2oz N 14.50 Absolut Vodka, strawberries, mint, lime juice and soda.	FIREBALL LEMONADE 1.5oz N 12 Fireball  , grenadine and Fever Tree Sicilian Lemonade.
BLACKBERRY BRAMBLE 2oz ... 13 Beefeater Gin,house-made blackberry syrup and lemon juice.	BLUE DEVIL 2oz N 13 Absolut Vodka, Dr. McGillicuddy's Peach Schnapps, Blue Curaçao and Sprite.

SHOOTERS

ASK YOUR SERVER FOR THE MENU

Starting at 7pm

5 SHOOTERS FOR

\$20**







CIDER

SOMERSBY CIDER  8.50 Aromas of apple with a hint of grapefruit • Ontario, Canada • Gluten free • 473ml • 4.5 %
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MOCKTAILS

FRUIT EXPLOSION N 7.50 Mango purée, soda, cranberry, pineapple and lime juices.	BLUEBERRY LEMON FIZZ N 7.50 Fresh blueberries, lemon juice, honey syrup and soda.
GEORGIA 7.50 Lime juice, Sprite, peach nectar and berry purée.	STRAWBERRY BASIL ICED TEA 7.50 Strawberry purée, basil, lemon juice and Fuze™.
ROSEBERRY MULE N 7.50 Fresh blackberries, rosemary, lime juice, honey syrup and Fever Tree ginger beer.	

ALCOHOL-FREE

POP 4.50 Coca-Cola™, Diet Coke™, Sprite™, Canada Dry™ Ginger Ale, Soda.	SAN PELLEGRINO, LIMONATA OR ARANCIATA 5
   	FEVER-TREE 6 Sicilian lemonade, pink grapefruit, beer and Indian tonic.
JUICE 5.50 Cranberry, apple, orange, Ruby Red grapefruit, pineapple, tomato.	FUZE™ ICED TEA  5.50
BOTTLED WATER San Benedetto natural mineral water 750 ml 7.50	ROOT BEER DAD'S™ 6.50
San Benedetto sparkling water 750 ml 7.50	

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.