

# GAZETTE

NUM. 039  
FALL  
WINTER  
2024

3BRASSEURS.CA

FOLLOW US



MONTRÉAL • QUÉBEC



TORONTO • OTTAWA



	25 CL	50 CL	1 L	1.5 L	
CLASSIC	BLONDE ●	6.50	8.50	15.25	24.25
	AMBER ●	6.50	8.50	15.25	24.25
	WHITE ●	6.50	8.50	15.25	24.25
	IPA ●	6.50	8.50	15.25	24.25
PREMIUM	INNOVATION LINE	7	9	16.25	25.75
	FEATURE BEER	7	9	16.25	25.75
	BREWER'S TAP	7	9	16.25	25.75

### BEER TO GO

CAN	5*	GROWLER (1.89 L)	25**
GROWLER (946 ML)	14.25**		

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

### LAB CANS

\$9\* / 473ML

#### A ANÉMONE

Hydra IPA • 6.6% • IBU 50

#### K KAMPOT

Berlinerweiss • 3.7% • IBU 5

#### T TROPICCOOL

Fruit Pale Ale • 5.1% • IBU 54

#### G GARRIGA

Modern saison • 5.3% • IBU 42

#### P PINETA

Tipo Pils • 5% • IBU 43

#### N NÉBULA

NEIPA • 7% • IBU 58

#### T THERMIDOR

Dark Doppelbock • 8% • IBU 22

#### N NONNA

Nano NEIPA • 2.4% • IBU 23



### NON-ALCOHOLIC BEERS \$7 / 473 ML

HAPPY DAYS AHEAD Raspberry sour

ABSOLUTELY CLEAR Modern IPA

SOBER FUN Aromatic and fruity blonde

### BEERS TO DISCOVER

♣ **METRE OF BEER** TO SHARE 52.50  
You order the metre, we ring the bell! Ten 25 cl glasses of any of our beers make this an excellent way to discover great beer with friends!

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

ET CETERA Four 12.5 cl taster glasses:  
TRADITIONAL ..... 10  
Blonde, Amber, White and IPA.

PREMIUM ..... 11  
Blonde, Brewer's Tap, Feature Beer and Innovation Line.

### BEERS TO SHARE

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

#### ♣ TRITON

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

	3 L	5 L
BLONDE, AMBER, WHITE & IPA	43.25	63.25
INNOVATION LINE, FEATURE BEER, BREWER'S TAP	45.75	66.75

## WE WELCOME 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!



SPECIAL GROUP MENUS



PRIVATE SPACES, LCD SCREENS AND FREE WIFI



TOUR OF OUR IN-HOUSE MICROBREWERY



## LUNCH MENU

Monday to Friday until 3pm

### STARTER

of your choice

+ MAIN COURSE of your choice

+ 1/2 PINT OF BEER\*

Starting at

# \$17

\*Can be replaced by a coffee or soft drink. Only at participating 3 Brasseurs.

Everyday 3PM to 7PM

# \$7

PINT OR GLASS OF WINE (6 oz)

# \$8

GLASS OF SANGRIA

# \$5.25

LIQUOR (1 oz)

\*Cannot be combined with any other offer or promotion. Taxes extra. Only select items are included in the promotion, ask your server for details. Only at participating 3 Brasseurs.

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

We are proud to have obtained the *Aliments du Québec au menu* recognition, which attests to the fact that our restaurants are committed to showcasing local products.



### LOCAL CHEESE

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

#### LOCAL CHEESE



### OCEAN FRIENDLY

Our suppliers comply with best aquaculture practices. Our cod fillets and tuna are eco-friendly seafood products.

#### BEST AQUACULTURE PRACTICES, OCEAN WISE



### LOCAL CHICKEN AND BEEF

We pledge to serve only high-quality chicken and beef raised by Québec and Canadian farmers.

#### CANADIAN CHICKEN AND QUÉBEC BEEF



### FAIRTRADE COFFEE AND TEA

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

#### FAIRTRADE, RAINFOREST ALLIANCE



### RECYCLED PAPER

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



# STARTERS



Chicken Sliders

Halloumi Fries

Beer & Cheddar Soup

**ONION SOUP** **A FAVORITE RETURNS!** ..... 13.25  
Spanish onions, beef, chicken and beer consommé, croutons, smoked Gouda, Swiss and mozzarella cheeses.

**TUNA TARTARE** ..... Small 15 Large 21  
Yellowfin tuna<sup>1</sup> (Ocean Wise recommended), spicy mayonnaise, ginger, shallots, crispy onions with mango, avocado and cucumber salsa. Served with fried wontons.

**3 BRASSEURS NACHOS** ..... 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

**CAMEMBERT** ..... 20  
Baked camembert, crostini, house-made apricot cranberry beer chutney.

**PRETZEL** ..... 10.50  
Lightly brushed with butter and salted. Served with white queso and honey mustard sauces.

**CALAMARI** ..... 20.25  
Breaded and seasoned. Served with our lemon aioli.

**BURGER SLIDERS** ..... 16  
Beef patties (3), smoked bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce, American and smoked Gouda cheeses.

**BEER & CHEDDAR SOUP** ..... 16  
House-made beer and cheddar soup, served au gratin in a yeast bread bowl. Garnished with bacon and green onions.

**CLASSIC CHICKEN WINGS (8)** ..... 18  
Your choice of beer BBQ, Carolina or Buffalo sauces.

**CHICKEN SLIDERS** ..... 16  
Breaded chicken bites (3), honey mustard sauce, lettuce, smoked Gouda and mustard mayonnaise.

**CAESAR SALAD** ..... Small 8 Large 14  
Romaine lettuce, smoked bacon, house-made croutons, creamy garlic dressing and Asiago cheese.

## SMALL PLATES

**MOZZARELLA STICKS (6)** ..... 10.25  
Served with tomato sauce.

**HALLOUMI FRIES (6)** ..... 12  
Baked halloumi cheese fries with sun-dried tomato pesto.

**BEER-BATTERED MAXI FRIES** ..... 9.75  
Served with Dijon mayonnaise.

**SWEET & SPICY CAULIFLOWER** ..... 10.25  
Tossed in sweet chili sauce. Garnished with green onions.

**ONION RINGS** ..... 12  
Green onions, bacon and hot peppers. Drizzled with our maple beer sauce.

**DEEP FRIED PICKLES (6)** ..... 8.75  
Served with Dijon mayonnaise.

# SALADS



Beet

Tuna Poke

**CHICKEN CAESAR** ..... 21  
Grilled chicken breast, romaine lettuce, smoked bacon, house-made croutons, creamy garlic dressing and Asiago cheese.

**TUNA POKE** ..... 24  
Yellowfin tuna<sup>1</sup> (Ocean Wise recommended), sesame dressing, sushi rice, mango-cucumber salsa, carrots, edamame, radishes, avocado, green onions and spicy mayonnaise.

**BEET** ..... 17  
Herbed goat cheese, mixed greens, arugula, carrots, red beets, onions, dried cranberries, quinoa, ground pistachios and balsamic dressing.

# BURGERS



Hangover Smash

All burgers 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.

Substitute for a vegetarian patty + \$1

**3 BRASSEURS** ..... 20.50  
Smoked Gouda, bacon, lettuce, tomatoes, onions and maple beer sauce.

**HANGOVER SMASH** ..... 22  
Two smashed patties, bacon, red onion, sunny-side-up egg, deep fried pickle, spicy sauce, smoked Gouda and American cheeses on potato bun.

**MUSHROOM SMASH** ..... 22.50  
Two smash patties, candied bacon, smoked Gouda, spicy house-made aioli, portobello, oyster and white mushrooms on potato bun.

**TRADITIONAL** ..... 17  
Dill pickle, lettuce, tomato, red onions and burger sauce.

**BACON & CHEESE SMASH** ..... 20.50  
Two smashed patties, bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce, American and smoked Gouda cheeses on potato bun.

# 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, beer BBQ sauce, bacon, smoked Gouda, crispy onions on pretzel bun.

**SPICY CHICKEN** ..... 17.75  
Crispy chicken breast, Buffalo sauce, creamy coleslaw, sweet pickles with our signature sauce on potato bun.

**CHICKEN & AVOCADO** ..... 24.50  
Grilled chicken breast, smoked bacon, avocado, tomatoes, lettuce and mayonnaise on focaccia bread.

**FRENCH DIP** ..... 25  
Thinly-sliced braised roast beef, Swiss, mozzarella and smoked Gouda, grilled onion truffle mayonnaise on baguettine. Served au jus.

**GRILLED VEGETABLE** ..... 19  
Herbed goat cheese, roasted red peppers, grilled onions, zucchini, arugula and pesto mayonnaise on focaccia bread.



Chicken & Avocado

# POUTINES



Pulled Pork

Mushroom

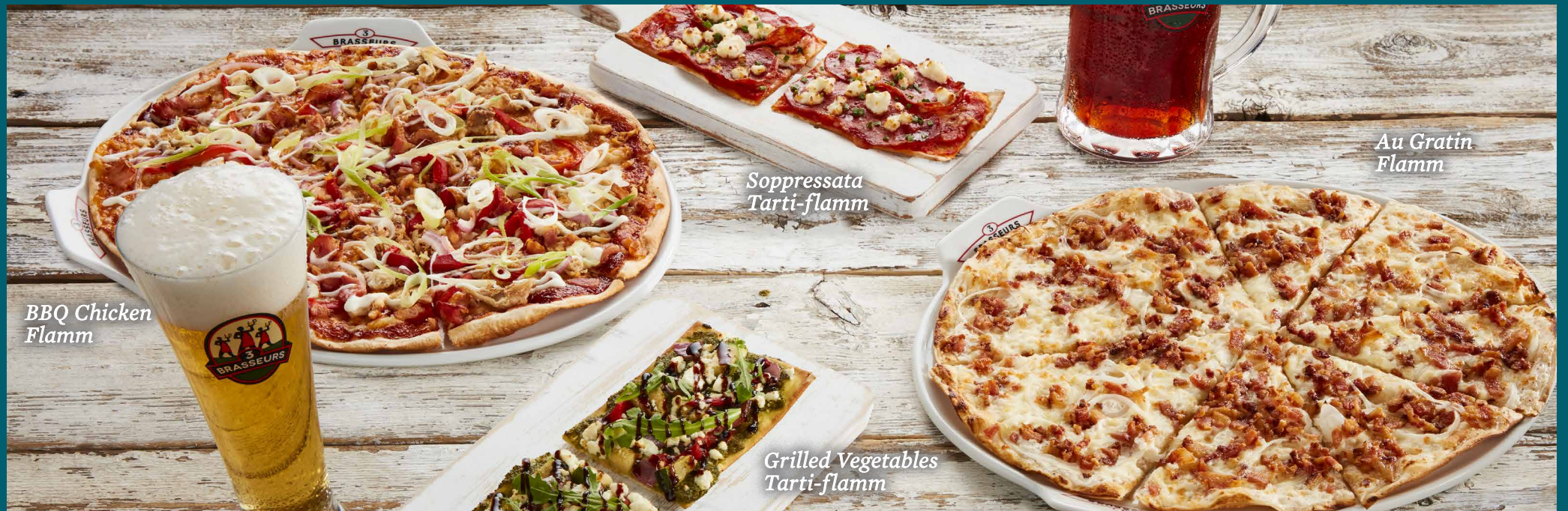
**AUTHENTIC** ..... Fries 10.75 Maxi fries 14.75  
Cheese curds, fries and poutine gravy.

**MUSHROOM** ..... Fries 18.50 Maxi fries 22.50  
Cheese curds, goat cheese, fries, poutine gravy, chives, portobello, oyster and white mushrooms.

**PULLED PORK** ..... Fries 18.75 Maxi fries 22.75  
Candied bacon, pulled pork, beer BBQ sauce, fries, cheese curds, poutine sauce, fried onions and ranch sour cream.

# FLAMMEKUECHES & TARTI-FLAMMS

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.

**CLASSIC** N N ..... Flamm 10  
Spanish onions, smoked pork cheek and our Flamm sauce.

**AU GRATIN** N N ● ..... Flamm 15  
Spanish onions, smoked pork cheek, Swiss and mozzarella cheeses and our Flamm sauce.

**LILLOISE** ★ ★ ● ..... Tarti-Flamm 8.50 Flamm 19.25  
Caramelized onions, smoked pork cheek, sautéed mushrooms, Swiss and mozzarella cheeses and our Flamm sauce.

**SOPPRESSATA** N N ● ..... Tarti-Flamm 8.50 Flamm 19.25  
Soppresata salami, chili flakes, house-made spicy honey, tomato sauce, chives, Swiss, mozzarella and ricotta cheeses.

**BBQ CHICKEN** N N ..... Tarti-Flamm 9 Flamm 20.25  
Pulled chicken, roasted peppers, smoked bacon, onions, our beer BBQ sauce, sour cream, cheddar and mozzarella cheeses.

**FORESTIÈRE** ★ ★ ● ..... Tarti-Flamm 9.50 Flamm 21  
Portobello, oyster and white mushrooms, truffle cream sauce, red onions, chives, Swiss, mozzarella and goat cheeses.

**CARNIVORE** N N ● ..... Tarti-Flamm 8 Flamm 18.25  
Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses.

**GRILLED VEGETABLES** N N ● ..... Tarti-Flamm 8.75 Flamm 19.50  
Roasted peppers, sun-dried tomatoes, goat cheese, zucchini, onions, arugula, balsamic reduction and Asiago pesto cream sauce.

## PLATS BRASSERIE



**TRADITIONAL SAUERKRAUT** ★ ● ..... 22.25  
Smoked Oktoberfest and Toulouse sausages, ham, beer-marinated sauerkraut and potatoes.



**CASSOULET** G ..... 24  
Toulouse sausage made with our beer. Served on our house-made cassoulet (white beans, pulled duck & pork, bacon, onions, tomatoes and garlic).



**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 & FRIES** ★ ● ..... 38  
10 oz New York AAA steak from Québec, aged 21 days, lightly seasoned and grilled, topped with herb butter.

## DESSERTS & COFFEES

**SKOR™ CHEESECAKE** NEW RECIPE ..... 11  
Baked cheesecake topped with crumbled Skor™ chocolate and beer caramel sauce.

**LIÈGE WAFFLE** ★ ..... 7  
Sweet Belgian waffle topped with vanilla ice cream and our beer caramel sauce.

**CRÈME BRÛLÉE** ..... 7  
Vanilla custard topped with caramelized sugar.

**DECADENT BROWNIE** ..... 8.50  
Blend of chocolate chip cookie and double chocolate brownie. Served with vanilla ice cream and beer caramel sauce.

**TIRAMISU** ..... 8.50  
Creamy layers of mascarpone cheese and Tia Maria-soaked Lotus™ cookies.

**MINI CHURROS** N ..... 7  
Baked mini churros served with our beer caramel sauce.

**CAFÉ GOUMAND** ..... 9.75  
Ask your server for the selection today.

**COFFEE & TEA FAIRTRADE** A G ..... 3.50

**ESPRESSO** ..... 4

**CAPPUCCINO** ..... 5.25

**SPECIALTY COFFEES** ..... 9.25  
B52, Irish, Sortilège or Spanish.

TO SHARE... OR NOT!  
SECOND SPOON FREE



Everyday  
**KIDS EAT FOR \$6\***

For students  
**15% OFF\* OR 10 ITEMS AT \$10\***

With your show or cinema ticket  
**15% OFF\***

\*Upon presentation of a valid CEGEP or university student card. The two offers cannot be combined. Only at participating 3 Brasseurs. Specific menu. Does not apply to alcohol.

# BEVERAGE

# MENU



## BEER COCKTAILS

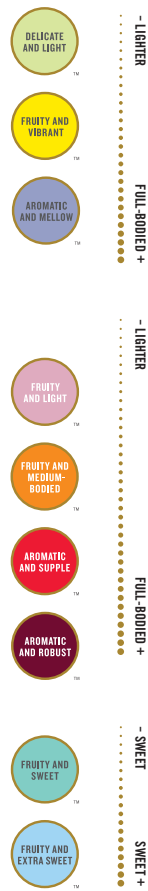
<b>BLOODY BAESAR</b> ..... 6.75 Blonde beer, Caesar cocktail, Tabasco and Worcestershire.	<b>BEER SPRITZ</b> ..... 11.50 White beer, Aperol, orange and lemon juices.
<b>MANGO LIMEADE</b> ..... 10 White beer, mango purée, lime juice and Pink Whitney vodka. Blended with ice.	<b>PANACHÉ</b> ..... 6 Blonde beer and Sprite.
<b>SICILIAN SHANDY</b> ..... 12 Blonde beer, Limoncello, Polar Ice vodka and Fever-Tree Sicilian lemonade.	<b>3 BRASSEURS STRAWBERRY MOJITO</b> ..... 9 White beer, rum, strawberry purée, lime and mint.
<b>MONACO</b> ..... 6 Blonde beer, grenadine and Sprite.	<b>BEER &amp; STORMY</b> ..... 9.75 Amber beer, Chic Choc black rum, lime juice and Fever-Tree ginger beer.
<b>SWEET BERRY</b> ..... 9 White beer, amaretto, house-made blackberry syrup, lemon juice, basil and soda.	<b>FLORIDA</b> ..... 12 IPA beer, Beefeater gin, Sour Puss raspberry and lemon juice.

## SANGRIAS

<b>TRADITIONAL</b> ..... gl. 10.25 pit. 32.50 Red or White wine, Triple Sec, De Kuyper peach schnapps, melon liqueur, orange juice and Sprite.	<b>DESERT ROSE</b> ..... gl. 10.25 pit. 32.50 Rosé wine, Polar Ice vodka, Soho lychee liqueur, house-made strawberry syrup and Sprite.
<b>FIREBALL</b> ..... gl. 10.25 pit. 32.50 Red wine, Fireball whiskey, ginger ale, peach & mango juices.	<b>SAPPHIRE</b> ..... gl. 10.25 pit. 32.50 White wine, Blue Curaçao, Triple Sec, pineapple juice and Sprite.
<b>SUMMER NIGHT</b> ..... gl. 10.25 pit. 32.50 White wine, tequila, pink lemonade, berry purée and Sprite.	<b>BLACKBERRY PEACH</b> ..... gl. 10.25 pit. 32.50 White wine, De Kuyper peach schnapps, house-made blackberry syrup and ginger ale.

## WINES

WHITE	6 oz	9 oz	Bottle 750 mL
● CHENIN BLANC, ROBERTSON <i>South Africa</i> • 13.5% • Sugar: 6.2g/L	8.25	12.50	31.25
● SAUVIGNON BLANC, BRISE DE MER <i>France</i> • 12% • Sugar: 1.2g/L	10	15	38
● PINOT GRIGIO IGT, DOLCE VITA <i>Sicily, Italy</i> • 12.5% • Sugar: 2.7g/L <b>BIO</b>	10.25	15.50	39
● SAUVIGNON BLANC, ATANGA <i>New Zealand</i> • 12.5% • Sucre : 5g/L	12.50	18.75	47.50
● CHARDONNAY, TORRES GRAN VINA SOL <i>Spain</i> • 13.5% • Sugar: 1.3g/L <b>BIO</b>	12.50	18.75	47.50
● PINOT GRIGIO DOC, BOLLA <i>Veneto, Italy</i> • 12.5% • Sugar: 1.7g/L	12.50	18.75	47.50
● CHARDONNAY, BREAD & BUTTER <i>California, USA</i> • 13.5% • Sugar: 1.7g/L	13.50	19.75	50
RED			
● MERLOT, SARTORI <i>Veneto, Italy</i> • 12% • Sugar: 6g/L <b>BIO</b>	8.75	13.25	33.25
● SYRAH, BLOODY TEMPTATION <i>Columbia Valley, Washington, USA</i> • 14% • Sugar: 2g/L	10	15	38
● MALBEC RESERVE, TRAPICHE <i>Argentina</i> • 13.5% • Sugar: 3.4g/L	10	15	38
● VALPOLICELLA DOC, FOLONARI <i>Veneto, Italy</i> • 12.5% • Sugar: 2.9g/L	11	16.50	41.75
● CAB SAUVIGNON BLEND, CAP DE MERLE <i>Bordeaux, France</i> • 13% • Sugar : 2.7g/L	11.75	17.75	44
● VALPOLICELLA RIPASSO DOC, SARTORI <i>Veneto, Italy</i> • 13.5% • Sugar: 4.8g/L	12.50	18.75	47.50
● CABERNET, BREAD & BUTTER <i>California, USA</i> • 13.5% • Sugar: 6.7g/L	13.50	19.75	50
ROSÉ			
● PINOT NOIR, BLUSH D'ÉTÉ <i>France</i> • 13% • Sugar: 1.3g/L	10	15	38
SPARKLING			
● PROSECCO, SANTA MARGHERITA <i>Veneto, Italy</i> • 11% • Sugar: 11g/L	11.75	—	44



## COCKTAILS

<b>PEACH SPRITZ</b> ..... 13 White wine, Aperol, peach purée, lemon juice and Sprite.	<b>ROSEMARY PEAR</b> ..... 14 BleuRoyal gin, lemon juice, Fever-Tree ginger beer and house-made rosemary and pear syrup.
<b>IRIS</b> ..... 13 Polar Ice Vodka, Blue Curaçao, grenadine, orange and pineapple juices.	<b>FUZZY FIRE</b> ..... 9.75 Fireball, De Kuyper Peach Schnapps and peach nectar.
<b>CYPRUS</b> ..... 13.50 Bombay gin and Fever-Tree Mediterranean tonic.	<b>BLACKBERRY BRAMBLE</b> ..... 11.50 Beefeater Gin, lemon juice and house-made blackberry syrup.
<b>PALOMA</b> ..... 14.50 Tequila, ruby red grapefruit juice and Fever-Tree pink grapefruit.	<b>BELLE EN ROSE</b> ..... 14 Polar Ice Vodka, Soho lychee liqueur, raspberry Sour Puss, ube syrup and Fever-Tree Sicilian lemonade.
<b>PINEAPPLE MULE</b> ..... 14 Polar Ice Vodka, pineapple juice and Fever-Tree ginger beer.	

## SHOOTERS

ASK YOUR SERVER FOR THE MENU

Every day, starting at 7pm **5 SHOOTERS FOR \$20\*\***



## CIDER

<b>MILTON ORIGINAL CIDER</b> ..... 8 Light, fruity and refreshing • Cider from Quebec, Canada • Gluten free • 355ml • 4.5%
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## MOCKTAILS

<b>GEORGIA</b> ..... 6 Lime juice, Sprite, peach nectar, berry purée.	<b>PURPLE SARONG</b> ..... 7.50 Fever-Tree ginger beer, almond and ube syrups, lime and pineapple juices.
<b>EARL GREY ICED TEA</b> ..... 6.50 Fever-Tree premium tonic, house-made Earl Grey syrup, lemon and mint.	<b>MAI TAI</b> ..... 6 Almond syrup, grenadine, ginger ale, orange, pineapple and lime juices.
<b>STRAWBERRY BASIL ICED TEA</b> ..... 7 Strawberry purée, basil, lemon juice and Fuze.	<b>PINEAPPLE LEMONADE</b> ..... 7 Fresh lemonade, pineapple juice and Sprite.

## ALCOHOL-FREE

<b>POP</b> ..... 4 Coca-Cola™, Diet Coke™, Sprite™, Canada Dry™ ginger ale, Soda.	<b>SAN PELLEGRINO, LIMONATA OR ARANCIATA</b> ..... 4.75
	<b>FEVER-TREE</b> ..... 4.75 Sicilian lemonade, pink grapefruit, ginger beer, premium tonic, Mediterranean tonic.
<b>JUICE</b> ..... 4 Cranberry, apple, orange, Ruby Red grapefruit, pineapple, tomato.	<b>FUZE™ ICED TEA</b> ..... 4.50
<b>BOTTLED WATER</b> San Benedetto natural mineral water 750 ml ..... 7.50	<b>ROOT BEER</b> Jones™ ..... 5
Sparkling water San Benedetto sparkling water 750 ml ..... 7.50	

Sunday, Starting at 4pm

**BOTTLES OF WINE 1/2 PRICE /EA.**

Applies on bottles priced between \$31.25 and \$50

The purchase of alcoholic beverages is restricted to people of legal age. Please enjoy responsibly. 3 Brasseurs shall not be liable for any lost or stolen valuables. 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. \*Taxes extra. † Raw meat. \*\*Only select items are included in the promotion.

ZONE FSC QUADRISCAN

EN/ST-DEMS