

LA GAZETTE



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



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: Carnivore, Au Gratin, Grilled Vegetables

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

*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.

LUNCH MENU!

Monday to Friday • until 3pm

ASK YOUR SERVER FOR MORE INFORMATION

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 7 PM, 1 PEPPY FLAMM FREE WITH EVERY TRITON

BEER TO GO

GROWLER 946mL 10.25* GROWLER 1.89L 20*

*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 12.25 Large 21.50
- POPCORN SHRIMP A favorite returns!
- BRIE New recipe
- CALAMARI
- PRETZEL

- BURGER SLIDERS
- DEEP FRIED PICKLES (6)
- VEGETABLE FLAMM WRAP N
- BEEF FLAMM WRAP N
- CHICKEN SLIDERS

- HALLOUMI FRIES (6)
- MOZZARELLA STICKS (6)
- BEER-BATTERED MAXI FRIES
- CHICKEN STRIPS (6) N
- CLASSIC CHICKEN WINGS (8)
- SALMON DIP N

STARTERS

- ONION SOUP
- CAESAR SALAD
- BEEF TARTARE A favorite returns!
- TUNA TARTARE New recipe



SALADS

- CHICKEN CAESAR
- NORWEGIAN N
- TUNA POKE
- CLEOPATRA N
- BEEF



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 N
- 3 BRASSEURS
- TRADITIONAL



- TACCHINO N
- SAVOYARD SMASH N
- BACON & CHEESE SMASH

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
- CHAMPS ÉLYSÉES N
- SPICY CHICKEN
- BODEGA N
- CHICKEN & AVOCADO
- MAYAN N



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.

- AU GRATIN

Tarti-Flamm 7.25 Flamm 15

Spanish onions, smoked pork cheek, Swiss and mozzarella cheeses and our Flamm sauce.
- 4 CHEESE

N

Tarti-Flamm 8.75 Flamm 19.50

Pear, praline pecans, red onions, chives, arugula, house-made spicy honey, our Flamm sauce, brie, Swiss, mozzarella and goat cheeses.
- BBQ CHICKEN

Tarti-Flamm 9.25 Flamm 20.25

Pulled chicken, roasted peppers, smoked bacon, onions, our BBQ sauce, sour cream, cheddar and mozzarella cheeses.
- SCANDIFLAMM

N

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

N

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

A favorite returns!

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

N

Tarti-Flamm 9.25 Flamm 20.25

Pulled chicken, red peppers, onions, tomatoes, cilantro pesto, butter chicken sauce, Swiss and mozzarella cheeses.

PLATS BRASSERIE



- TRADITIONAL SAUERKRAUT

22.25

Smoked Oktoberfest and Toulouse sausages, ham, beer-marinated sauerkraut and potatoes.

COMBO

+\$3

1/2 PINT
- BEEF TARTARE

31.50

Canadian beef[†], 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

Canadian 10 oz New York steak, aged 21 days, lightly seasoned and grilled, topped with herb butter.

POUTINES

- 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.



DESSERTS

- CHEESECAKE

N

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

N

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

N

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.

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 college or university 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 0.5 oz	6.75
Blonde beer, Caesar cocktail, Cholula sauce and Worcestershire.	
MANGO LIMEADE 1 oz	10
White beer, mango purée, lime juice and Absolut Lime vodka. Blended with ice.	
SICILIAN SHANDY 2 oz	12
Blonde beer, Limoncello, Polar Ice Vodka and Fever Tree Sicilian Lemonade	
MONACO 1 oz	6
Blonde beer, grenadine and Sprite.	
SWEET BERRY 1.25 oz	9
White beer, Disaronno Amaretto, house-made blackberry syrup, lemon juice, basil and soda.	

BEER SPRITZ 2.25oz	11.50
White beer, Aperol, orange and lemon juices.	
PANACHÉ 1 oz	6
Blonde beer and Sprite.	
3 BRASSEURS STRAWBEERY MOJITO 1.25 oz	9
White beer, rum, strawberry purée, lime and mint.	
BEER & STORMY 2oz	9.75
Amber beer, Goslings Black Seal Rum, lime juice and Fever Tree ginger beer.	
BEERGARITA 2.25 oz N	12
White beer, Altos Plata Tequila, Triple Sec, strawberry, lime juice and honey syrup.	

SANGRIAS

TRADITIONAL	gl. 2oz	10.25	pit. 8oz	32.50
Red or White wine, Triple Sec, Dr. McGillicuddy's Peach Schnapps, Melon Liqueur, orange juice and Sprite.				
FIREBALL	gl. 1.75oz	10.25	pit. 7oz	32.50
Red wine, Fireball  , ginger ale, peach and mango juices.				
SAPPHIRE	gl. 1.75oz	10.25	pit. 7oz	32.50
White wine, Blue Curaçao, Triple Sec, pineapple juice and Sprite.				

BLACKBERRY PEACH	gl. 2oz	10.25	pit. 8oz	32.50
White Wine, Dr. McGillicuddy's Peach Schnapps, house-made blackberry syrup and ginger ale				
DESERT ROSE	gl. 2oz	10.25	pit. 8oz	32.50
Polar Ice Vodka, Soho Lychee Liqueur, Rose Wine, house-made strawberry syrup and Sprite.				

WINES

WHITE	6 oz	9 oz	Bottle 750 mL
CHARDONNAY, PELLER ESTATES Niagara, Canada • 13 % • Sugar : 5 g/L	7.50	11.25	-
CHENIN BLANC, ROBERTSON South Africa • 13 % • Sugar : 6 g/L	8	12	30.50
SAUVIGNON BLANC, LA MULAS Chile • 13 % • Sugar : 2 g/L ORGANIC	9.75	14.50	41
PINOT GRIGIO DOC, FOLONARI Veneto, Italy • 11.5 % • Sugar :4 g/L	10.25	15.25	39
PINOT GRIGIO IGT, BOLLA Veneto, Italy • 12% • Sugar : 5 g/L	11.25	16.75	42.75
SAUVIGNON BLANC, VILLA MARIA New Zealand • 12.5 % • Sugar :5 g/L	12	17.50	44.50
RED			
CABERNET/MERLOT, PELLER ESTATES Niagara, Canada • 13% • Sugar : 4g/L	7.50	11.25	-
RIOJA, SANGRE DE TORO Spain • 13.5% • Sugar : 2g/L	9.25	13.75	35
MALBEC RESERVE, TRAPICHE Argentina • 13.5 % • Sugar : 3 g/L	10.25	15.25	39
VALPOLICELLA CLASSICO DOC, FOLONARI Veneto, Italy • 12.5 % • Sugar : 4g/L	11	16.50	42
CABERNET SAUVIGNON, TARAPACA GRAN RESERVA Chile • 13.5% • Sugar : 4g/L	11.50	17.25	44
CABERNET SAUVIGNON, TORRES GRAN CORONAS Spain • 14% • Sugar : 3g/L	11.50	17.25	44
BEAUJOLAIS, GEORGES DUBOEUF France • 13% • Sugar : 3g/L	13	19	50
ROSÉ			
PINK PINOT GRIGIO IGT, FOLONARI Trentino, Italy • 11.5 %• Sugar : 8 g/L	9.25	13.75	35
SPARKLING			
PROSECCO, SANTA MARGHERITA Veneto, Italy • 11.5 % • Sugar : 11g/L	11.75	-	44.50

Every sunday, Starting at 4pm	BOTTLES OF WINE 1/2 PRICE /EA.*	Applies on bottles priced between \$30.50 and \$50
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COCKTAILS

PEACH SPRITZ 2oz 13	PURPLE RAIN 3oz N 14
White wine, Aperol, peach purée, lemon juice and Sprite	Polar Ice Vodka, Southern Comfort, Blue Curaçao, cranberry juice and Sprite.
PALOMA 2oz 15	FUZZY FIRE 2oz 9.75
Altos Plata Tequila, ruby red grapefruit juice and Fever Tree Grapefruit soda.	Fireball  , Dr. McGillicuddy's Peach Schnapps and peach nectar.
STRAWBERRY LIME SMASH 2oz N 13	FIREBALL LEMONADE 1.5oz N 10.75
Absolut Vodka, strawberries, mint, lime juice and soda.	Fireball  , grenadine and Fever Tree Sicilian Lemonade.
BLACKBERRY BRAMBLE 2oz 11.50	BLUE DEVIL 2oz N 11
Beefeater Gin,house-made blackberry syrup and lemon juice.	Absolut Vodka, Dr. McGillicuddy's Peach Schnapps, Blue Curaçao and Sprite.
SPICED MELON 2oz N 11.50	
Chic Choc Spiced Rum, 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

SOMERSBY CIDER 	8
Aromas of apple with a hint of grapefruit • Ontario, Canada • Gluten free • 473ml • 4.5 %	

MOCKTAILS

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

ALCOHOL-FREE

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