

LAGAZETTE

3

BRASSEURS

FALL / WINTER 2025 | NUM.41

3PM TO 7PM

MONDAY TO FRIDAY

→ PINT AT ←

\$6*

GLASS OF WINE AT \$7*

GLASS OF SANGRIA AT \$8*

3PM TO 7PM

SUNDAY TO THURSDAY

→ FLAMM AT ←

\$10*

CHEESE AND TOMATO FLAMM

OUR BEERS

EXPLORATION



NON-ALCOHOLIC BEERS

473 ml \$8

HAPPY DAYS AHEAD

RASPBERRY SOUR

ABSOLUTELY CLEAR

IPA

SOBER FUN

BLOND

OUR BEERS

ORIGIN



BLONDE

IBU 24 | ALC 5.2%

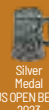


AMBER

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%

OUR BEERS

CREATION



FEATURE BEER

NOVEMBER TO FEBRUARY

SUPERJUS

FRUITY DOUBLE IPA | 8%

MARCH TO APRIL

SUGAR SHACK

MAPLE AMBER | 5.8%

MAY TO AUGUST

FRAMBOISIÈRE

RASPBERRY WHITE ALE | 4.8%

SEPTEMBER TO OCTOBER

MUNICH QUEEN

MÄRZEN | 5.3%

BREWER'S TAP

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

OUR TAP BEERS

25 CL \$6 50 CL \$9

1 L \$16 1.5 L \$26

BREWED ON SITE

FEEL LIKE DISCOVERING TAP BEER?

ET CETERA Four 12.5 cl taster glasses of any of our tap beers 12

METRE OF BEER Ten 25 cl glasses of any of our tap beers 55

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!

3 L \$48 5L \$70

TAKE-OUT BEER

GROWLER 946mL 15*

Growler included. \$0.25 deposit not included.



LAB CANS

473 ml \$9.50

MYCO MYCOLOBEER

IBU 20 ALC 6.2%

The science of mushrooms brings spicy aromas for the Chaga, and maple syrup for the famous Quebec variety, the Maple-flavored Lactarius!





NONNA NANO NEIPA

IBU 40 ALC 2.4%

Une explosion de saveurs houblonnées dans un format compact et léger. Cette Nano NEIPA repousse les limites de l'intensité aromatique.



TROPICOOOL FRUIT

PALE ALE IBU 25 ALC 5.1%

Tropical Pale Ale combining the refreshing bitterness of grapefruit with the sweet acidity of curuba and the sweet delicacy of guava, a true oasis of freshness.



GARRIGA MODERN SEASON

IBU 20 ALC 5.3%

A deliciously bold fusion that takes you on an unforgettable taste journey. This rosemary and apricot beer is a robust and refined sensory experience.



KAMPOT BERLINERWEISS

IBU 5 ALC 3.7%

Kampot yellow peppers give this sour wheat beer notes of dried black limes, fruity and woody spices.







ABYSSE IMPERIAL PASTRY STOUT

IBU 30 ALC 10.5%

As dark as the ocean depths, this Pastry Imperial Stout is as indulgent as it is comforting.





ANÉMONE HYDRA IPA

IBU 50 ALC 6.6%

Juicy and tropical, brewed with Canadian Hydra yeast and Mosaic, El Dorado and Sabro hops. An explosion of exotic flavours.





THERMIDOR DARK DOPPELBOCK

IBU 22 ALC 8%

A strong, malty German beer with a rich sweetness and full-bodied character.





STARTERS TO SHARE OR NOT...

NACHOS 3 BRASSEURS    21.95 Half nachos 12.45 Corn tortillas, house-made pico de gallo, black olives, jalapeños, queso sauce, green onions, cheddar and mozzarella cheeses. Served with salsa and sour cream. <i>Add Guacamole +\$3.75, Pulled Chicken or Pork +\$6, Braised Bison +\$13</i>	BEER-BATTERED MAXI FRIES  9.25 Served with Dijon mayonnaise.
POPCORN SHRIMP  19.25 Jalapeño shrimp breaded. Served with sweet chili sauce.	HALLOUMI FRIES (8)  15.95 Oven-baked Halloumi cheese. Served with balsamic reduction and sun-dried tomato mayonnaise.
OVEN BAKED CEMBERT  22.25 Served in a rye bread bowl, topped with bacon-cranberry chutney.	CHICKEN STRIPS (6) 11.25 Served with hot ranch and honey mustard sauces.
CALAMARI 20.45 Breaded and seasoned. Served with homemade lemon aioli.	TOULOUSE SAUSAGE  A favorite returns! 22.95 Pork sausage on sautéed onions. Served with crostinis.
BURGER SLIDERS (3) 16.25 Beef patties, smoked bacon, onions, sweet pickles, signature sauce and yellow & smoked Gouda cheeses.	ONION SOUP  13.25 HOMEMADE, with beer, house-made croutons, topped with smoked Gouda, Swiss and mozzarella cheeses.
SHARING PLATTER  29.75 Chicken fingers (5), jalapeño poppers (5), beer-battered maxi fries and soft pretzel. Served with Dijon mayo, queso, spicy ranch and beer BBQ sauces.	CAESAR SALAD 8.25 Smoked bacon, romaine lettuce, creamy garlic dressing, asiago cheese and our croutons.
PRETZEL   10.75 Regular Buttery and salted. Served with queso sauce.	TUNA TARTARE A favorite returns! 17.95 Ahi Tuna ¹ (Ocean Wise recommended), mango-cucumber salsa, onions, micro herbs, shallots, chili peppers, ginger, cilantro and sesame dressing. Served with fried wontons.
Try our garlic & cheese pretzel   12.95	JALAPEÑO POPPERS (5) A favorite returns!   12.95 Served with spicy mayonnaise.
CLASSIC CHICKEN WINGS (8)  18.25 Choose from: lemon pepper, our beer BBQ sauce or Buffalo sauce.	

*Add one of our signature sauces:
Spicy mayo, Dijon mayo, cheddar queso,
spicy ranch, or beer BBQ sauce+ \$1.50*

SALADS

CHICKEN CAESAR 22.25 <i>Perfect match: Blonde</i> Grilled chicken, smoked bacon, romaine lettuce, creamy garlic dressing, Asiago cheese and house-made croutons. <i>Substitute the grilled chicken for fried chicken + \$1.95 or popcorn shrimp +\$4.95</i>	CLEOPATRA  17.75 <i>Perfect match: Kampot or White</i> Homemade falafel, quinoa, mixed greens, arugula, cucumber, sautéed corn, tomatoes, onions, radishes, roasted pepper hummus and green goddess dressing. <i>Add Avocado +\$4</i>
TUNA POKE  24.25 <i>Perfect match: Kampot or IPA</i> Ahi tuna ¹ (Ocean Wise recommended), mango-cucumber salsa, carrots, edamame, radishes, avocado, green onions, sesame dressing and spicy mayonnaise on sushi rice.	

BURGERS & SANDWICHES

Served with your choice of Coleslaw or Fries

*Substitute your side for:
a house salad or Caesar*

*Substitute your side for:
beer battered maxi fries,
sweet potato fries or poutine.*

FOR BURGERS:

 *Substitute for a vegetarian patty + \$1* |  *Substitute for a gluten-free bun + \$2.*

3 BRASSEURS BURGER   20.75 <i>Perfect match: Amber</i> Beef patty, smoked bacon, lettuce, tomatoes, onions, house-made beer maple sauce and smoked Gouda on a potato bun.	FRENCH DIP SANDWICH A favorite returns!  26.75 <i>Perfect match: Amber</i> Braised roast beef, grilled onion-truffle mayonnaise, smoked gouda, Swiss and mozzarella cheeses, on a small baguette. Served au jus.
3 LITTLE PIGS BURGER   23.45 <i>Perfect match: Thermidor or Amber</i> Pork patty, pulled pork, smoked bacon, beer BBQ mayonnaise and smoked Gouda on a potato bun.	PULLED PORK SANDWICH  19.25 <i>Perfect match: Nonna or White</i> Pulled pork, smoked bacon, fried onions, homemade beer BBQ sauce and smoked Gouda on a pretzel bun.
TACCHINO BURGER 17.25 <i>Perfect match: Blonde</i> Ground turkey patty, smoked bacon, caramelized onions, arugula and sun-dried tomato mayonnaise on a pretzel bun. <i>Add smoked Gouda or Cheddar cheese + \$2</i>	BACON & CHEESE SMASH BURGER  20.75 <i>Perfect match: IPA</i> Smash beef patties (2), smoked bacon, onions, sweet pickles, signature sauce, yellow and smoked Gouda cheeses on a potato bun.
CHICKEN & AVOCADO SANDWICH 24.75 <i>Perfect match: Tropical or Amber</i> Grilled chicken, smoked bacon, avocado, tomatoes, lettuce and mayonnaise on focaccia bread.	SAVOYARD SMASH BURGER  21.25 <i>Perfect match: Blonde</i> Smash beef patties (2), smoked bacon, smashed potato, onions, baconnise and Cantonner cheese on a potato bun.
JALAPEÑO POP BURGER    22.45 <i>Perfect match: IPA</i> Beef patty, caramelized onions and jalapeños, bacon & jalapeño cream cheese, yellow and smoked Gouda cheeses on a pretzel bun. Topped with a fried jalapeño popper. <i>Add Bacon +\$2.50</i>	SPICY CHICKEN SANDWICH  17.95 <i>Perfect match: IPA</i> Fried chicken, creamy coleslaw, sweet pickles, signature and Buffalo sauces on a potato bun. <i>Add smoked Gouda or Cheddar cheese + \$2</i>

POUTINES

AUTHENTIC   . Fries 12.95 Beer Battered Maxi Fries 17.95 <i>Perfect match: Blonde</i> Fries, poutine sauce and cheese curds. <i>Add Bacon +\$2.50</i>	PULLED PORK  ... Fries 19.75 Beer Battered Maxi Fries 24.75 <i>Perfect match: Amber</i> Pulled pork, smoked bacon, fries, fried onions, house-made beer BBQ sauce, poutine sauce, ranch sour cream and cheese curds.
BRAISED BISON  Fries 23.45 Beer Battered Maxi Fries 28.45 <i>Perfect match: Thermidor or Amber</i> Braised bison, fries, fried onions, poutine sauce and cheese curds.	

LEGEND  New  3 Brasseurs Classics  Vegetarian  Spicy  Cheese from Québec



Tuna Tartare

Chicken & Avocado Sandwich

3 Little Pigs Burger

LUNCH MENU
MONDAY TO FRIDAY UNTIL 3 P.M.

ASK YOUR SERVER FOR DETAILS.

FLAMMEKUECHES

Add bacon to your Flamm + \$4.95

PEAR & 4 CHEESES Tarti-Flamm **8.95** Flamm **19.75**

Perfect match: Nonna or Blonde

Pear, red onions, chives, arugula, pecans, homemade spiced honey, house-made Flamm sauce, Camembert, Swiss, mozzarella and goat cheeses.

BBQ CHICKEN Tarti-Flamm **9.95** Flamm **20.45**

Perfect match: Anémone or IPA

Pulled chicken, smoked bacon, roasted peppers, onions, house-made beer BBQ sauce, cheddar and mozzarella cheeses. Topped with sour cream.

LILLOISE Tarti-Flamm **8.75** Flamm **19.45**

Perfect match: Amber

Smoked pork cheek, caramelized onions, mushrooms, house-made Flamm sauce, Swiss and mozzarella cheeses.

ALPS RACLETTE Tarti-Flamm **10.45** Flamm **21.95**

Perfect match: Thermidor or Amber

Smoked bacon, smashed potatoes, caramelized onions, house-made Flamm sauce, Cantonnier, Swiss, and mozzarella cheeses.

ROMA Tarti-Flamm **8.45** Flamm **18.95**

Perfect match: Nonna or Blonde

Tomato sauce, bocconcini with basil pesto, Swiss and mozzarella cheeses.

CARNIVORE Tarti-Flamm **8.75** Flamm **18.95**

Perfect match: IPA

Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses.

CAPRINI Tarti-Flamm **9.25** Flamm **19.75**

Perfect match: White

Sun-dried tomatoes, red onions, roasted peppers, arugula, house-made Flamm sauce and goat cheese.

PEPPY Tarti-Flamm **7.95** Flamm **17.25**

Perfect match: Amber

Pepperoni, house-made spicy honey, tomato sauce, Swiss and mozzarella cheeses.

+ \$4* **Fries basket**
*With the purchase of a flamm

Alps raclette
Tarti-flamm

Caprini Flamm

BREW PUB DISHES

TRADITIONAL SAUERKRAUT ★ **22.45**

Perfect match: Blonde

Toulouse and smoked Oktoberfest sausages, ham, beer-braised sauerkraut and potatoes.

ROYAL SAUERKRAUT **N** **To share** **47.95**

Perfect match: Blonde

Pork shank, Toulouse and smoked Oktoberfest sausages, ham, beer-braised sauerkraut and potatoes.

BEER-BATTERED FISH & CHIPS ★ 1 pc. **17.45** 2 pcs. **23.95**

Perfect match: Kampot or Blonde

Cod fillet (Ocean Wise recommended) with house-made beer batter. Served with creamy coleslaw, fries and tartar sauce.

BRAISED BISON BRISKET **N** **37.95**

Perfect match: Amber

HOUSE-MADE. Served with vegetables and garlic mashed potatoes.

PORK SHANK **34.95**

Perfect match: Garriga or Blonde

HOUSE-MADE. Braised in our Blonde beer. Served with garlic mashed potatoes and vegetables.

BABY BACK RIBS **N** **29.95**

Perfect match: Amber

HOUSE-MADE. Back ribs glazed with house-made beer BBQ sauce. Served with coleslaw and fries.

FLANK & FRIES **New recipe** **37.95**

Perfect match: Amber

Lightly seasoned and grilled with herb butter. Served with fries.

Add peppercorn sauce **+\$1.50**

BRAISED BISON MAC N' CHEESE **N** **27.45**

Perfect match: Blonde

Braised bison, cavatappi, cheddar and beer sauce, Swiss, mozzarella and Asiago cheeses. Topped with truffle breadcrumbs.

Braised Bison Brisket

Baby Back Ribs

Royal Sauerkraut

BREUVAGES

POP **4**

Coca-Cola™, Coke Zero, Sprite™, Canada Dry Ginger Ale™, Soda, Fuze Iced Tea™.



JUICE **4**

Cranberry, apple, orange, Ruby Red grapefruit, pineapple, tomato.

BOTTLED WATER

San Benedetto natural mineral water 750 ml **7.50**

San Benedetto sparkling water 750 ml **7.50**

SAN PELLEGRINO **4.75**

Limonata or aranciata.

FEVER-TREE **4.75**

Sicilian lemonade, ginger beer.

MOCKTAILS

FRUIT EXPLOSION **6.45**

Mango puree, soda, cranberry juice, pineapple and lime.

GEORGIA **6.45**

Lime juice, Sprite, peach nectar and mixed berry puree.

ROSEBERRY MULE **8.45**

Blackberries, rosemary, lime juice, honey syrup and Fever-Tree ginger beer.

BLUEBERRY LEMON FIZZ **7.45**

Blueberries, lemon juice, honey syrup and soda.

STRAWBERRY BASIL ICED TEA **7.45**

Strawberry puree, basil, lemon juice and Fuze™ iced tea.

DESSERTS & COFFEES



CHEESECAKE New recipe	9.95
Topped with Skor™ and beer caramel sauce.	
BROWNIE WAFFLE N	8.45
Double chocolate brownie and Liège waffle, mixed. Served with vanilla ice cream and beer caramel sauce.	
BEER FARMER'S PUDDING N	8.95
HOUSE-MADE. White cake with beer maple syrup. Served with vanilla ice cream and beer caramel sauce.	
CRÈME BRÛLÉE	7.95
Rich cream topped with caramelized sugar.	
BEER TIRAMISU N	9.45
HOUSE-MADE. ILLY™ coffee, ladyfinger cookies, cocoa, mascarpone cheese and Amber beer.	
PEAR TARTI-CRUMBLE N	8.95
HOUSE-MADE. Caramelized pear compote, sweet cinnamon Flamm sauce, crunchy topping. Served with vanilla ice cream and beer caramel sauce.	
DECADENT BROWNIE New recipe	8.95
Salted caramel cookie and double chocolate brownie, mixed. Served with vanilla ice cream and beer caramel sauce.	

COFFEE & TEA FAIRTRADE	3.50
AMERICANO	4
ESPRESSO	4
LATTE	5.25
CAPPUCCINO	5.25
CORRETTO	6
Espresso and Amaretto Disaronno.	
ALCOHOLIC COFFEE	9.75
B52, Irish, Sortilège, Brazilian or Spanish.	
<i>Oat milk available</i>	

ANYTIME

KID MENU

\$6.95*

FOR KIDS UNDER 10

ANYTIME

FIREBALL SHOT

\$2*/EA

STARTING AT 8 P.M.

WITH YOUR TICKET STUB

15% OFF*

ON FOOD



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scan

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



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



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.



The purchase of alcoholic beverages is restricted to people of legal age. Please enjoy responsibly. **Scan the QR code for allergens.** 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.



ZONE FSC QUADRI-SCAN