

LA GAZETTE



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: 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 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**
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.
- BRIE** **22**
Brie 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.

- BURGER SLIDERS** **16**
Beef patties (3), smoked bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce and melted cheeses.
- DEEP FRIED PICKLES (6)** **9**
Served with Dijon mayonnaise.
- 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.
- BEET** **17**
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 + \$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**
- 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 our 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 sun-dried 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 baguettine.
- 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.



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.	LILLOISE ★ 🍷 Tarti-Flamm 8.50 Flamm 19.25 Caramelized onions, smoked pork cheek, sautéed mushrooms, Swiss and mozzarella cheeses 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.
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.	ROMA N 🍷 Tarti-Flamm 8.25 Flamm 18.75 Pesto marinated bocconcini, Swiss and mozzarella cheeses, tomato sauce and basil.	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.
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.	CARNIVORE 🍷 Tarti-Flamm 8 Flamm 18.25 Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, 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.	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.	

PLATS BRASSERIE



TRADITIONAL SAUERKRAUT ★ 🍷 22.25 Smoked Oktoberfest and Toulouse sausages, ham, beer-marinated sauerkraut and potatoes.	COMBO +\$3 *1/2 PINT*
BEEF TARTARE 🇨🇦 A favorite returns! 🍷 31.50 Canadian beef [†] , shallots, bacon truffle mayonnaise and fried onions. Served with crostini and fries.	
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

WITH YOUR EVENT OR MOVIE TICKET

10 ITEMS AT

\$10*

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.	BEER SPRITZ 2.25oz 11.50 White beer, Aperol, orange and lemon juices.
MANGO LIMEADE 1 oz 10 White beer, mango purée, lime juice and Absolut Lime vodka. Blended with ice.	PANACHÉ 1 oz 6 Blonde beer and Sprite.
SICILIAN SHANDY 2 oz 12 Blonde beer, Limoncello, Polar Ice Vodka and Fever Tree Sicilian Lemonade	3 BRASSEURS STRAWBEERY MOJITO 1.25 oz 9 White beer, rum, strawberry purée, lime and mint.
MONACO 1 oz 6 Blonde beer, grenadine and Sprite.	BEER & STORMY 2oz 9.75 Amber beer, Goslings Black Seal Rum, lime juice and Fever Tree ginger beer.
SWEET BERRY 1.25 oz 9 White beer, Disaronno Amaretto, house-made blackberry syrup, lemon juice, basil and soda.	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.	BLACKBERRY PEACH gl. 2oz 10.25 pit. 8oz 32.50 White Wine, Dr. McGillicuddy's Peach Schnapps, house-made blackberry syrup and ginger ale
FIREBALL gl. 1.75oz 10.25 pit. 7oz 32.50 Red wine, Fireball  , ginger ale, peach and mango juices.	DESERT ROSE gl. 2oz 10.25 pit. 8oz 32.50 Polar Ice Vodka, Soho Lychee Liqueur, Rose Wine, house-made strawberry syrup and Sprite.
SAPPHIRE gl. 1.75oz 10.25 pit. 7oz 32.50 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	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

COCKTAILS

PEACH SPRITZ 2oz 13 White wine, Aperol, peach purée, lemon juice and Sprite	PURPLE RAIN 3oz N 14 Polar Ice Vodka, Southern Comfort, Blue Curaçao, cranberry juice and Sprite.
PALOMA 2oz 15 Altos Plata Tequila, ruby red grapefruit juice and Fever Tree Grapefruit soda.	FUZZY FIRE 2oz 9.75 Fireball  , Dr. McGillicuddy's Peach Schnapps and peach nectar.
STRAWBERRY LIME SMASH 2oz N 13 Absolut Vodka, strawberries, mint, lime juice and soda.	FIREBALL LEMONADE 1.5oz N 10.75 Fireball  , grenadine and Fever Tree Sicilian Lemonade.
BLACKBERRY BRAMBLE 2oz 11.50 Beefeater Gin,house-made blackberry syrup and lemon juice.	BLUE DEVIL 2oz N 11 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 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
   	FEVER-TREE 4.75 Sicilian lemonade, pink grapefruit, beer and Indian tonic.
JUICE 4 Cranberry, apple, orange, Ruby Red grapefruit, pineapple, tomato.	FUZE™ ICED TEA  4.50
BOTTLED WATER San Benedetto natural mineral water 750 ml 7.50	ROOT BEER DAD'S™ 5
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.