

GAZETTE

LA



MONTRÉAL • QUÉBEC

TORONTO • OTTAWA

FOLLOW US



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 ● Flamm 10
Spanish onions, smoked pork cheek and our Flamm sauce.
- AU GRATIN** 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** 🍌 ● Tarti-Flamm 8.50 Flamm 19.25
Soppressata salami, chili flakes, house-made spicy honey, tomato sauce, chives, Swiss, mozzarella and ricotta cheeses.

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

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.

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.



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

BEST AQUACULTURE PRACTICE, OCEAN WISE

LOCAL CHICKEN AND BEEF

We are committed to only serving high-quality chicken and beef raised by Canadian farmers.

CANADIAN CHICKEN AND 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.



BEER ON TAP



BLONDE ● ALC 5.2% IBU 24
Refreshing • Fruity • Malty
Malty and dry, the blonde exhibits an alluring fruitiness. The use of traditional hops contributes to a subtle, pleasant bitterness.

AMBER ● ALC 6.2% IBU 26
Roasted • Caramelized • Smooth
A blend of special malts bestows the amber with a balance of roasted and caramel flavours. All of this supported by a long and palpable bitterness.

WHITE ● ALC 4.7% IBU 18
Subtle • Citrus • Cloudy
Delicate aromas of citrus and flavours of wheat. Proteins and yeast remain suspended in the beer and manifest themselves in the beer's cloudy appearance.

IPA ● ALC 6% IBU 40
Hazy • Pineapple • Resinous
This is the very best expression that the hop flower can bring. The "Simcoe" and "Talus" varieties bring an aromatic elegance with notes of pineapple, passion fruit, and pine sap.

BREWED ON SITE

	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

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 tuna¹ (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 **NEW RECIPE** ● 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 **NEW RECIPE** ● 16
Beef patties (3), smoked bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce, American and smoked Gouda cheeses.

BEER & CHEDDAR SOUP **N** ● 16
House-made beer and cheddar soup, served au gratin in a rye breadbowl. 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) **N** ● 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.

CHICKEN & CHEESE BITES (5) ● 10
Breaded chicken stuffed with Gouda cheese, spicy house-made aioli and green onions.

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

BURGERS

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.



Hangover Smash

Substitute for a vegetarian patty + \$1

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

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

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.

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 baguette. Served au jus.

GRILLED VEGETABLE **NEW RECIPE** ● 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 **A FAVORITE RETURNS!** ● 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.

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!

1 PEPPY FLAMM FREE WITH EVERY METRE OF BEER

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

TRITON

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

BLONDE, AMBER, WHITE & IPA 43.25 63.25

INNOVATION LINE, FEATURE BEER, BREWER'S TAP 45.75 66.75



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

NON-ALCOHOLIC BEERS \$7 / 473 ML

HAPPY DAYS AHEAD Raspberry sour

ABSOLUTELY CLEAR Modern IPA

SOBER FUN Aromatic and fruity blonde



BEERS TO GO

Choose the perfect size to take your favourite beer with you.

Our brewed-on-site craft beers are available in howlers (946 mL), growlers (1.89 L) and cans (473 mL).*

CAN 5

HOWLER 10.25

GROWLER 20

*The offer of howlers, growlers and cans may vary from one restaurant to another depending on the quantities available. For take-out and delivery only. Only howlers and growlers with the 3 Brasseurs logo can be filled at the restaurant. 19 years and older. Deposit not included.



PLATS BRASSERIE



Traditional Sauerkraut

TRADITIONAL SAUERKRAUT ★ ● 22.25

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

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.



Cassoulet

CASSOULET ● 24

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

STEAK & FRIES ● 38

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



Pork Shank

PORK SHANK # ● 34

Braised in-house with our White beer. Served with mashed potatoes and vegetables.

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 tuna¹ (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.

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.

HAZELNUT FLAMM # 9

Nutella™, frangelico whipped cream and ground pistachios.

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.

CHURROS # 7

Baked mini churros served with our beer caramel sauce.

COFFEE & TEA FAIRTRADE 3.50

ESPRESSO 4

CAPPUCCINO 5.25

SPECIALTY COFFEES 9.25

B52, Irish, Sortilège or Spanish.

TO SHARE... OR NOT!

SECOND SPOON FREE



Liège Waffle



Decadent Brownie



Skor™ Cheesecake



Tiramisu



Everyday

KIDS EAT FOR

\$6*



For students

15% OFF*

OR

10 ITEMS AT \$10*

With your show or cinema ticket

15% OFF*

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

*Upon presentation of a valid CEGEP 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 ticket.

LEGEND # New ★ 3 Brasseurs Classics 🌿 Vegetarian 🍷 Spicy # Spent Grain

BEER PAIRING ● White ● Blonde ● Amber ● IPA

BEVERAGE

MENU



BEER COCKTAILS

BLOODY BAESAR 0.5 oz. 6.75 Blonde beer, Caesar cocktail, Tabasco and Worcestershire.	BEER SPRITZ 2.25 oz. 11.50 White beer, Aperol, orange and lemon juices.
MANGO LIMEADE 1.25 oz. 10 White beer, mango purée, lime juice and Pink Whitney vodka. Blended with ice.	PANACHÉ 1 oz. 6 Blonde beer and Sprite.
SICILIAN SHANDY 2.25 oz. 12 Blonde beer, Limoncello, Polar Ice vodka and Fever-Tree Sicilian lemonade.	3 BRASSEURS STRAWBERRY MOJITO 1.25 oz. 9 White beer, rum, strawberry purée, lime and mint.
MONACO 1 oz. 6 Blonde beer, grenadine and Sprite.	BEER & STORMY 2 oz. 9.75 Amber beer, Kraken Black rum, lime juice and Fever-Tree ginger beer.
SWEET BERRY 1.25 oz. 9 White beer, amaretto, house-made blackberry syrup, lemon juice, basil and soda.	FLORIDA 1.5 oz. 12 IPA beer, Beefeater gin, Sour Puss raspberry and lemon juice.

SANGRIAS

TRADITIONAL gl. 2 oz. 10.25 pit. 8 oz. 32.50 Red or White wine, Triple Sec, Dr. McGillicuddy's intense peach, melon liqueur, orange juice and Sprite.	DESERT ROSE gl. 1.75 oz. 10.25 pit. 7oz. 32.50 Rosé wine, Polar Ice vodka, Soho lychee liqueur, house-made strawberry syrup and Sprite.
FIREBALL gl. 1.75 oz. 10.25 pit. 7 oz. 32.50 Red wine, Fireball whiskey, peach nectar, mango purée and ginger ale.	SAPPHIRE gl. 1.75 oz. 10.25 pit. 7 oz. 32.50 White wine, Blue Curaçao, Triple Sec, pineapple juice and Sprite.
SUMMER NIGHT gl. 1.75 oz. 10.25 pit. 7 oz. 32.50 White wine, tequila, pink lemonade, berry purée and Sprite.	BLACKBERRY PEACH gl. 1.75 oz. 10.25 pit. 7 oz. 32.50 White wine, Dr. McGillicuddy's intense peach, house-made blackberry syrup and ginger ale.

WINES

WHITE	6 oz	9 oz	Bottle 750 mL
CHARDONNAY, PELLER ESTATES <i>Niagara, Canada</i> • 13%	7.50	11.25	-
CHENIN BLANC, ROBERTSON <i>South Africa</i> • 12.5%	8	12	30.50
SAUVIGNON BLANC, LA MULAS <i>Chile</i> • 13%	9.75	14.50	41
PINOT GRIGIO DOC, FOLONARI <i>Veneto, Italy</i> • 12%	10.25	15	39
PINOT GRIGIO DOC, BOLLA <i>Veneto, Italy</i> • 12%	11.25	16.75	42.75
CHARDONNAY, BREAD & BUTTER <i>California, USA</i> • 13.5%	12	17.50	44.50
RED			
CABERNET/MERLOT, PELLER ESTATES <i>Niagara, Canada</i> • 12%	7.50	11.25	-
RIOJA, SANGRE DE TORO <i>Spain</i> • 13.5%	9.25	13.75	35
MALBEC RESERVE, TRAPICHE <i>Argentina</i> • 13.5%	10.25	15.25	39
GRENACHE / SHIRAZ, BELLERUCHE <i>France</i> • 14.5%	11	16.50	42
VALPOLICELLA CLASSICO DOC, FOLONARI <i>Veneto, Italy</i> • 12.5%	11	16.50	42
PINOT NOIR, BREAD & BUTTER <i>California, USA</i> • 13.5%	10.50	15.75	40
CABERNET SAUVIGNON, THE SHOW <i>California, USA</i> • 13.8%	11.50	17.25	43.75
ROSÉ			
PINK PINOT GRIGIO IGT, FOLONARI <i>Trentino, Italy</i> • 11.5%	9.25	13.75	35
SPARKLING			
PROSECCO, SANTA MARGHERITA <i>Veneto, Italy</i> • 11%	11.75	-	44

COCKTAILS

PEACH SPRITZ 2 oz. 13 White wine, Aperol, peach purée, lemon juice and Sprite.	ROSEMARY PEAR 1.5 oz. 14 Empress 1908 Gin, lemon juice, Fever Tree ginger beer and house-made rosemary pear syrup.
IRIS 2.5 oz. 13 Polar Ice Vodka, Blue Curaçao, grenadine, orange and pineapple juices.	FUZZY FIRE 2 oz. 9.75 Fireball, Dr. McGillicuddy's intense peach and peach nectar.
CYPRUS 2 oz. 13.50 Bombay gin and Fever-Tree Mediterranean tonic.	BLACKBERRY BRAMBLE 2 oz. 11.50 Beefeater Gin, lemon juice and house-made blackberry syrup.
PALOMA 2 oz. 14.50 Tequila, ruby red grapefruit juice and Fever-Tree pink grapefruit.	BELLE EN ROSE 2 oz. 14 Polar Ice Vodka, Soho lychee liqueur, raspberry Sour Puss, ube syrup and Fever-Tree Sicilian lemonade.
PINEAPPLE MULE 2 oz. 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

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

MOCKTAILS

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

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, ginger beer, premium tonic, Mediterranean tonic.
JUICE 4 Cranberry, apple, orange, Ruby Red grapefruit, pineapple, tomato.	NESTEA™ ICED TEA 4.50
BOTTLED WATER	ROOT BEER Jones™ 5
Acqua Panna natural mineral water 750 ml 7.50	
Sparkling water	
San Pellegrino sparkling water 750 ml 7.50	

Sunday, Starting at 4pm

BOTTLES OF WINE 1/2 PRICE /EA.

Applies on bottles priced between \$30.50 and \$44.50

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

ENJOY!