

GAZETTE

LA

3
BRASSEURS

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

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

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

SOPPRESSATA ✎ F N 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 F 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 F ● Tarti-Flamm 9.50 Flamm 21
Portobello, oyster and white mushrooms, truffle cream sauce, red onions, chives, Swiss, mozzarella and goat cheeses.

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

GRILLED VEGETABLES F F G 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.

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.



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 🍴 🍷 🍷 12.25 / 21.50
Small Large
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 🍴 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) 🍴 🍷 🍷 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 🍴 🍷 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.

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.

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

LAB CANS IN RESTAURANT

\$9 / 473ML

A ANÉMONE
Hydra IPA • 6.6% • IBU 50

K KAMPOT
Berlinerweiss • 3.7% • IBU 5

T TROPICOL
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



PLATS BRASSERIE



Traditional Sauerkraut

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

BEER-BATTERED FISH & CHIPS ★ # K 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 G 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 Québec, aged 21 days, lightly seasoned and grilled, topped with herb butter.



Pork Shank

PORK SHANK # N 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 # K 24
Yellowfin tuna¹ (Ocean Wise recommended), sesame dressing, sushi rice, mango-cucumber salsa, carrots, edamame, radishes, avocado, green onions and spicy mayonnaise.

BEET N # A 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 N 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 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 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

Tiramisu

Skor™ Cheesecake



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 N New ★ 3 Brasseurs Classics 🌿 Vegetarian 🍷 Cheese from Québec 🌶️ Spicy # Spent Grain
BEER PAIRING ● White ● Blonde ● Amber ● IPA A K T G P N B N LAB can, refer to the corresponding section.

BEVERAGE

MENU



BEER COCKTAILS

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

SANGRIAS

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

DELICATE AND LIGHT

FRUITY AND VIBRANT

AROMATIC AND MELLOW

FRUITY AND LIGHT

FRUITY AND MEDIUM-BODIED

AROMATIC AND SUFFLE

AROMATIC AND ROBUST

FRUITY AND SWEET

FRUITY AND EXTRA SWEET

COCKTAILS

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

MILTON ORIGINAL CIDER 8 Light, fruity and refreshing • Cider from Quebec, Canada • Gluten free • 355ml • 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 Acqua Panna natural mineral water 750 ml 7.50 Sparkling water San Pellegrino sparkling water 750 ml 7.50	ROOT BEER Jones™ 5

Sunday, Starting at 4pm

BOTTLES OF WINE 1/2 PRICE /EA.

Applies on bottles priced between \$31.25 and \$47.50

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