



# GAZETTE

LA



MONTRÉAL • QUÉBEC



TORONTO • OTTAWA







## 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.



**AU GRATIN**   ..... *Flamm 17*  
Spanish onions, smoked pork cheek, Swiss and mozzarella cheeses and our Flamm sauce.

**LILLOISE**   ..... *Tarti-Flamm 9.25 Flamm 21*  
Caramelized onions, smoked pork cheek, sautéed mushrooms, Swiss and mozzarella cheeses and our Flamm sauce.


**SOPPRESSATA**   ..... *Tarti-Flamm 9.50 Flamm 21*  
Soppressata salami, chili flakes, house-made spicy honey, tomato sauce, chives, Swiss, mozzarella and ricotta cheeses.

**NEW DELHI**  ..... *Tarti-Flamm 9.25 Flamm 21.50*  
Pulled chicken, onion, red pepper, tomatoes, butter chicken sauce, cilantro pesto, Swiss and mozzarella cheeses.

**BBQ CHICKEN**  ..... *Tarti-Flamm 10 Flamm 22*  
Pulled chicken, roasted peppers, smoked bacon, onions, our beer BBQ sauce, sour cream, cheddar and mozzarella cheeses.

**FORESTIÈRE**   ..... *Tarti-Flamm 10 Flamm 22*  
Portobello, oyster and white mushrooms, truffle cream sauce, red onions, chives, Swiss, mozzarella and goat cheeses.

**CARNIVORE**  ..... *Tarti-Flamm 9 Flamm 20*  
Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses.

**GRILLED VEGETABLES**   ..... *Tarti-Flamm 9.50 Flamm 21*  
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



Everyday

3PM to 7PM

\$7\*

PINT OR GLASS  
OF WINE (6oz)

\$8.50\*

GLASS OF SANGRIA

\$6\*

LIQUOR (1oz)

\*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.

Monday

\$20\*

PITCHER  
OF SANGRIA

Tuesday

\$12\*

LITRE  
OF BEER

Thursday

\$10\* OFF

BOTTLE  
OF WINE

Sunday

\$20\*

PITCHER OF  
PREMIUM BEER

\*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 filets 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
<b>CLASSIC</b>				
BLONDE	7.25	9	16	25
AMBER	7.25	9	16	25
WHITE	7.25	9	16	25
IPA	7.25	9	16	25
<b>PREMIUM</b>				
INNOVATION LINE	8	10	16.50	26.50
FEATURE BEER	8	10	16.50	26.50
BREWER'S TAP	8	10	16.50	26.50

## STARTERS

**ONION SOUP** **A FAVORITE RETURNS!** ● ..... 13.25  
Spanish onions, beef, chicken and beer consommé, croutons, smoked Gouda, Swiss and mozzarella cheeses.

**TUNA TARTARE** ● ..... Small 16 Large 21  
Yellowfin tuna! (Ocean Wise recommended), spicy mayonnaise, ginger, shallots, crispy onions with mango, avocado and cucumber salsa. Served with fried wontons.

**3 BRASSEURS NACHOS** ● ..... Small 15 Large 24  
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 + \$4 Chicken breast + \$7

**TACOS (3)** ● ..... 18  
Fish, pulled pork or veggie tacos, house-made mango salsa, lettuce and flour tortillas.  
Extra tacos +\$5

**CAMEMBERT** **NEW RECIPE** ● ..... 22  
Baked camembert, crostini, house-made apricot cranberry beer chutney.

**PRETZEL** ● ..... 13  
Lightly brushed with butter and salted. Served with white queso and honey mustard sauces.

**CALAMARI** ● ..... 21  
Breaded and seasoned. Served with our lemon aioli.

**BURGER SLIDERS** **NEW RECIPE** ● ..... 18  
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)** ● ..... 1 lb 19 2 lbs 36  
Your choice of beer BBQ, Carolina, cajun or Buffalo sauces.

**CHICKEN SLIDERS** ● ..... 18  
Breaded chicken bites (3), honey mustard sauce, lettuce, smoked Gouda and mustard mayonnaise.

**CAESAR SALAD** ● ..... Small 10 Large 15  
Romaine lettuce, smoked bacon, house-made croutons, creamy garlic dressing and Asiago cheese.

**CHICKEN TIKKA** ● ..... 23.50  
Shewers chicken, mushroom, pepper and onion skewers in a house-made spice marinade. Served with Tzatziki.

**COCONUT SHRIMP** ● ..... 16  
Breaded coconut shrimp with Asian coleslaw.

**CHARCUTERIE BOARD** **SHAREABLE FOR 2** ● ..... 30  
Half sausage, sopressata, camembert cheese, cranberry goat cheese, apricot cranberry chutney and sundried tomato, roasted red pepper sweet pickle with oregano olive oil. Served with crostini.  
Add extra crostini (5pcs) +\$2



Chicken Sliders

Halloumi Fries

## SMALL PLATES

**MOZZARELLA STICKS (6)** ● ..... 12  
Served with tomato sauce.

**HALLOUMI FRIES (6)** **N** ● ..... 13  
Baked halloumi cheese fries with sun-dried tomato pesto.

**BEER-BATTERED MAXI FRIES** ● ..... 11  
Served with Dijon mayonnaise.

**DEEP FRIED PICKLES (6)** ● ..... 11  
Served with Dijon mayonnaise.

**SWEET & SPICY CAULIFLOWER** ● ..... 12  
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)** ● ..... 12  
Breaded chicken stuffed with Gouda cheese, spicy house-made aioli and green onions.

## BURGERS

All burgers served with 100% beef patties. Served with fries or creamy coleslaw. Substitute for Caesar salad for +\$3 or beer battered maxi fries for +\$4 or sweet potato fries onion rings or poutine for +\$5. Ask for a gluten-free bun for +\$3.



Hangover Smash

Substitute for a vegetarian patty + \$2

**3 BRASSEURS** ● ..... 21  
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** ● ..... 23.50  
Two smash patties, candied bacon, smoked Gouda, spicy house-made aioli, portobello, oyster and white mushrooms on potato bun.

**TRADITIONAL** ● ..... 18  
Dill pickle, lettuce, tomato, red onions and burger sauce.

**BACON & CHEESE SMASH** ● ..... 21  
Two smashed patties, bacon, minced onions, sweet pickles, signature 3 Brasseurs sauce, American and smoked Gouda cheeses.

## SANDWICHES & PASTA

**PULLED PORK** ● ..... 20  
Pulled pork, beer BBQ sauce, bacon, smoked Gouda, crispy onions on pretzel bun.

**SPICY CHICKEN** ● ..... 18.50  
Crispy chicken breast, Buffalo sauce, creamy coleslaw, sweet pickles with our signature sauce on potato bun.

**CHICKEN & AVOCADO** ● ..... 25  
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** ● ..... 20  
Herbed goat cheese, roasted red peppers, grilled onions, zucchini, arugula and pesto mayonnaise on focaccia bread.

**ROSÉ RIGATONI PASTA** ● ..... 24.50  
Chicken breast, mushrooms, broccoli, red onions, rosé sauce and Asiago cheese.  
Add cheesy garlic bread +\$3 Without chicken \$22

Served with fries or creamy coleslaw. Substitute for Caesar salad for +\$3 or beer battered maxi fries for +\$4 or sweet potato fries onion rings or poutine for +\$5.



Chicken & Avocado

## POUTINES



Mushroom

**AUTHENTIC** ● ..... Fries 12 Maxi fries 16  
Cheese curds, fries and poutine gravy.

**MUSHROOM** ● ..... Fries 19.50 Maxi fries 23.50  
Cheese curds, goat cheese, fries, poutine gravy, chives, portobello, oyster and white mushrooms.

**PULLED PORK** **A FAVORITE RETURNS!** ● ..... Fries 19.75 Maxi fries 23.75  
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 ..... 60

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** ..... 13

Blonde, Amber, White and IPA.

**PREMIUM** ..... 14

Blonde, Brewer's Tap, Feature Beer and Innovation Line.



**NON-ALCOHOLIC BEERS** ..... \$7.99\* / 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** ..... 5.50

**CANS (4)** ..... 20

**HOWLER** ..... 12

**GROWLER** ..... 22

\*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** ★ ● ..... 24

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

**CASSOULET** ● ..... 26

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



Cassoulet

**STEAK & FRIES** ● ..... 40

Canadian 10 oz New York AAA steak, aged 21 days, lightly seasoned and grilled, topped with herb butter and portobello, oyster and white mushrooms.

**SALMON LEMON DILL** ● ..... 38

Salmon fillet and lemon dill butter sauce. Served with jasmine rice and vegetables.



Beer-Battered Fish & Chips

**BEER-BATTERED FISH & CHIPS** ★ # ● 1 pc. 19.50 2 pcs. 24.50

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

## SALADS



Beet



Tuna Poke

**CHICKEN CAESAR** ● ..... 22.50

Grilled chicken breast, romaine lettuce, smoked bacon, house-made croutons, creamy garlic dressing and Asiago cheese.

**TUNA POKE** 🍴 ● ..... 25

Yellowfin tuna<sup>1</sup> (Ocean Wise recommended), sesame dressing, sushi rice, mango-cucumber salsa, carrots, edamame, radishes, avocado, green onions and spicy mayonnaise.

**BEET** N 🍴 ● ..... 17.50

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** ..... 8

Sweet Belgian waffle topped with vanilla ice cream and our beer caramel sauce.

**CRÈME BRÛLÉE** ..... 8

Vanilla custard topped with caramelized sugar.

**HAZELNUT FLAMM** N ..... 10.50

Nutella™, frangelico whipped cream and ground pistachios.

**DECADENT BROWNIE** ..... 9.50

Blend of chocolate chip cookie and double chocolate brownie. Served with vanilla ice cream and beer caramel sauce.

**TIRAMISU** ..... 10

Creamy layers of mascarpone cheese and Tia Maria-soaked Lotus™ cookies.

**CHURROS** N ..... 10

Baked mini churros served with our beer caramel sauce.

**COFFEE & TEA FAIRTRADE** ☑️ ..... 4

**ESPRESSO** ..... 5

**CAPPUCCINO** ..... 6

**SPECIALTY COFFEES** ..... 10

B52, Irish, Sortilège or Spanish.

## TO SHARE... OR NOT!

SECOND SPOON FREE



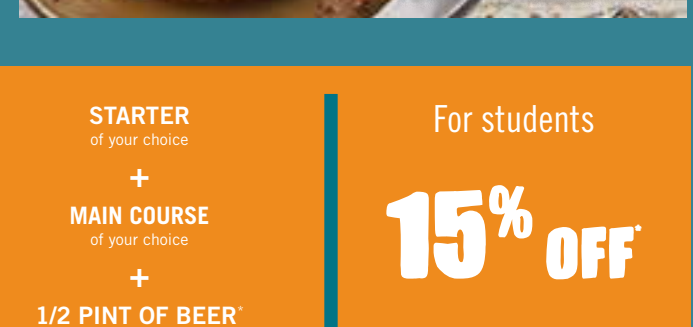
Liège Waffle



Decadent Brownie



Tiramisu



Skor™ Cheesecake

Everyday

KIDS EAT FOR

\$7\*

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

LUNCH MENU

Monday to Friday until 4pm

Starting at

\$20

\* Can be replaced by a coffee or soft drink. Only at participating 3 Brasseurs.

STARTER  
of your choice

+

MAIN COURSE  
of your choice

+

1/2 PINT OF BEER\*

For students

15% OFF\*

\*Upon presentation of a valid CEGEP or university student card. Food only. Only at participating 3 Brasseurs.

**LEGEND** N New ★ 3 Brasseurs Classics 🍴 Vegetarian 🍴 Spicy # Spent Grain

**BEER PAIRING** ● White ● Blonde ● Amber ● IPA

# BEVERAGE MENU



## BEER COCKTAILS

<b>BLOODY BAESAR</b> 0.5 oz. ....	8
Blonde beer, Caesar cocktail, Tabasco and Worcestershire.	
<b>MANGO LIMEADE</b> 1.25 oz. ....	11.50
White beer, mango purée, lime juice and Pink Whitney vodka. Blended with ice.	
<b>SICILIAN SHANDY</b> 2.25 oz. ....	13
Blonde beer, Limoncello, Polar Ice vodka and Fever-Tree Sicilian lemonade.	
<b>MONACO</b> 1 oz. ....	8
Blonde beer, grenadine and Sprite.	
<b>SWEET BERRY</b> 1.25 oz. ....	10
White beer, amaretto, house-made blackberry syrup, lemon juice, basil and soda.	

<b>BEER SPRITZ</b> 2.25 oz. ....	12
White beer, Aperol, orange and lemon juices.	
<b>PANACHÉ</b> 1 oz. ....	8
Blonde beer and Sprite.	
<b>3 BRASSEURS STRAWBERRY MOJITO</b> 1.25 oz. ....	10
White beer, rum, strawberry purée, lime and mint.	
<b>BEER &amp; STORMY</b> 2 oz. ....	12
Amber beer, Kraken Black rum, lime juice and Fever-Tree ginger beer.	
<b>FLORIDA</b> 1.5 oz. ....	12.75
IPA beer, Beefeater gin, Sour Puss raspberry and lemon juice.	

## SANGRIAS

<b>TRADITIONAL</b> ..... gl. 2 oz. 11 pit. 8 oz. 34	
Red or White wine, Triple Sec, Dr. McGillicuddy's intense peach, melon liqueur, orange juice and Sprite.	
<b>FIREBALL</b> ..... gl. 1.75 oz. 11 pit. 7 oz. 34	
Red wine, Fireball whiskey, peach nectar, mango purée and ginger ale.	
<b>SUMMER NIGHT</b> ..... gl. 1.75 oz. 11 pit. 7 oz. 34	
White wine, tequila, pink lemonade, berry purée and Sprite.	

<b>DESERT ROSE</b> ..... gl. 1.75 oz. 11 pit. 7oz. 34	
Rosé wine, Polar Ice vodka, Soho lychee liqueur, house-made strawberry syrup and Sprite.	
<b>SAPPHIRE</b> ..... gl. 1.75 oz. 11 pit. 7 oz. 34	
White wine, Blue Curaçao, Triple Sec, pineapple juice and Sprite.	
<b>BLACKBERRY PEACH</b> ..... gl. 1.75 oz. 11 pit. 7 oz. 34	
White wine, Dr. McGillicuddy's intense peach, house-made blackberry syrup and ginger ale.	

## WINES

WHITE	6 oz	9 oz	Bottle 750 mL
<b>CHARDONNAY, PELLER ESTATES</b> <i>Niagara, Canada</i> • 13%	8.50	12.50	-
<b>CHENIN BLANC, ROBERTSON</b> <i>South Africa</i> • 12.5%	9.25	13.25	36.50
<b>SAUVIGNON BLANC, LA MULAS</b> <i>Chile</i> • 13%	10.75	15.75	44.50
<b>PINOT GRIGIO DOC, FOLONARI</b> <i>Veneto, Italy</i> • 12%	11.25	16.25	46.50
<b>PINOT GRIGIO DOC, BOLLA</b> <i>Veneto, Italy</i> • 12%	12.75	19.25	50.50
<b>CHARDONNAY, BREAD &amp; BUTTER</b> <i>California, USA</i> • 13.5%	13.75	20	52.50
RED			
<b>CABERNET/MERLOT, PELLER ESTATES</b> <i>Niagara, Canada</i> • 12%	8.50	12.50	-
<b>RIOJA, SANGRE DE TORO</b> <i>Spain</i> • 13.5%	10.25	14.75	42.50
<b>MALBEC RESERVE, TRAPICHE</b> <i>Argentina</i> • 13.5%	10.75	15.75	44.50
<b>GRENACHE / SHIRAZ, BELLERUCHE</b> <i>France</i> • 14.5%	12.50	17.50	48.50
<b>VALPOLICELLA CLASSICO DOC, FOLONARI</b> <i>Veneto, Italy</i> • 12.5%	12.50	17.50	48.50
<b>PINOT NOIR, BREAD &amp; BUTTER</b> <i>California, USA</i> • 13.5%	13.50	19.75	52.50
<b>CABERNET SAUVIGNON, THE SHOW</b> <i>California, USA</i> • 13.8%	13.50	19.75	52.50
ROSÉ			
<b>PINK PINOT GRIGIO IGT, FOLONARI</b> <i>Trentino, Italy</i> • 11.5%	10.75	15.75	44.50
SPARKLING			
<b>PROSECCO, SANTA MARGHERITA</b> <i>Veneto, Italy</i> • 11%	13.25	-	53.50

## COCKTAILS

<b>PEACH SPRITZ</b> 2 oz. ....	15	<b>ROSEMARY PEAR</b> 1.5 oz. ....	15
White wine, Aperol, peach purée, lemon juice and Sprite.		Empress 1908 Gin, lemon juice, Fever Tree ginger beer and house-made rosemary pear syrup.	
<b>IRIS</b> 2.5 oz. ....	14.50	<b>FUZZY FIRE</b> 2 oz. ....	12
Polar Ice Vodka, Blue Curaçao, grenadine, orange and pineapple juices.		Fireball, Dr. McGillicuddy's intense peach and peach nectar.	
<b>CYPRUS</b> 2 oz. ....	14.50	<b>BLACKBERRY BRAMBLE</b> 2 oz. ....	13
Bombay gin and Fever-Tree Mediterranean tonic.		Beefeater Gin, lemon juice and house-made blackberry syrup.	
<b>PALOMA</b> 2 oz. ....	15	<b>BELLE EN ROSE</b> 2 oz. ....	15
Tequila, ruby red grapefruit juice and Fever-Tree pink grapefruit.		Polar Ice Vodka, Soho lychee liqueur, raspberry Sour Puss, ube syrup and Fever-Tree Sicilian lemonade.	
<b>PINEAPPLE MULE</b> 2 oz. ....	14.50		
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

<b>SOMERSBY CIDER</b> .....	8.50
Aromas of apple with a hint of grapefruit • Cider from Ontario, Canada • 473 ml • 4.5%	

## MOCKTAILS

<b>GEORGIA</b> .....	8	<b>PURPLE SARONG</b> .....	8.50
Lime juice, Sprite, peach nectar, berry purée.		Fever-Tree ginger beer, almond and ube syrups, lime and pineapple juices.	
<b>EARL GREY ICED TEA</b> .....	7.50	<b>MAI TAI</b> .....	8
Fever-Tree premium tonic, house-made Earl Grey syrup, lemon and mint.		Almond syrup, grenadine, ginger ale, orange, pineapple and lime juices.	
<b>STRAWBERRY BASIL ICED TEA</b> .....	8	<b>PINEAPPLE LEMONADE</b> .....	8
Strawberry purée, basil, lemon juice and Nestea.		Fresh lemonade, pineapple juice and Sprite.	

## ALCOHOL-FREE

<b>POP</b> .....	4.50	<b>SAN PELLEGRINO, LIMONATA OR ARANCIATA</b> .....	5
Coca-Cola™, Diet Coke™, Sprite™, Canada Dry™ ginger ale, Soda.		<b>FEVER-TREE</b> .....	
		Sicilian lemonade, pink grapefruit, ginger beer, premium tonic, Mediterranean tonic.	
<b>JUICE</b> .....	5	<b>NESTEA™ ICED TEA</b> .....	5
Cranberry, apple, orange, Ruby Red grapefruit, pineapple, tomato.		<b>ROOT BEER</b> Jones™ .....	
<b>BOTTLED WATER</b>			
Acqua Panna natural mineral water 750 ml .....	7.75		
Sparkling water San Pellegrino			
sparkling water 750 ml .....	77.75		

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