

Drinks & Desserts

Beverages

Fruit juice	\$2.80
Orange, tomato, Clamato, grapefruit, pineapple, lemonade	
Soft drinks	\$2.50
Diet Coke, Sprite (refill included with meal)	
Base energy drink	\$4.50
Nestea	\$3.50
Perrier	Small: \$3.50 Large: \$7.00
Evian	Small: \$3.50 Large: \$6.00

Cocktails

Campari, bitter	\$4.80
Ricard	\$4.80
Martini, red or white	\$4.80
Kir white wine, crème de cassis	\$7.00

Sweets

Crème brûlée	\$5.99
Chocolate mousse	\$5.00
Cheesecake	\$5.99
Pecan pie	\$5.50
Chocolate cake	\$5.99
Apple pie	\$4.99
Liège waffle	\$4.50
With vanilla ice cream and caramel syrup	

Coffees and Teas

Espresso	\$2.25
Double Espresso	\$2.95
Cappuccino	\$3.50
Brazilian coffee	
Grand Marnier, Tia Maria, Cognac \$7.25	
Spanish coffee	Cognac, Tia Maria \$7.00
Irish coffee	Irish whisky, cane syrup \$7.00
Baileys coffee	\$7.00
Amarula coffee	\$7.00
Sortilège coffee	\$7.00
Regular coffee	\$1.80
Hot chocolate	\$3.75
Chocokhalua and whip cream	\$7.15
Parisian coffee	Chocolate, Grand Marnier \$7.15
Tea	\$2.30



Les 3 Brasseurs coffee and dessert combo

House Specialty

Les 3 Brasseurs coffee and dessert combo \$5.99
Coffee or espresso served with cheesecake of the day and chocolate mousse.



Banana, chocolate & vanilla ice cream Flamm

Sweet Flammekueche

Apple or banana	\$3.95
With vanilla ice cream	\$1.00
With whip cream	\$0.60
Flambée	\$2.25
Rum, Calvados or cognac	



Crème Brûlée

Over-consumption of alcohol can be hazardous to your health. Please enjoy responsibly.

MENU



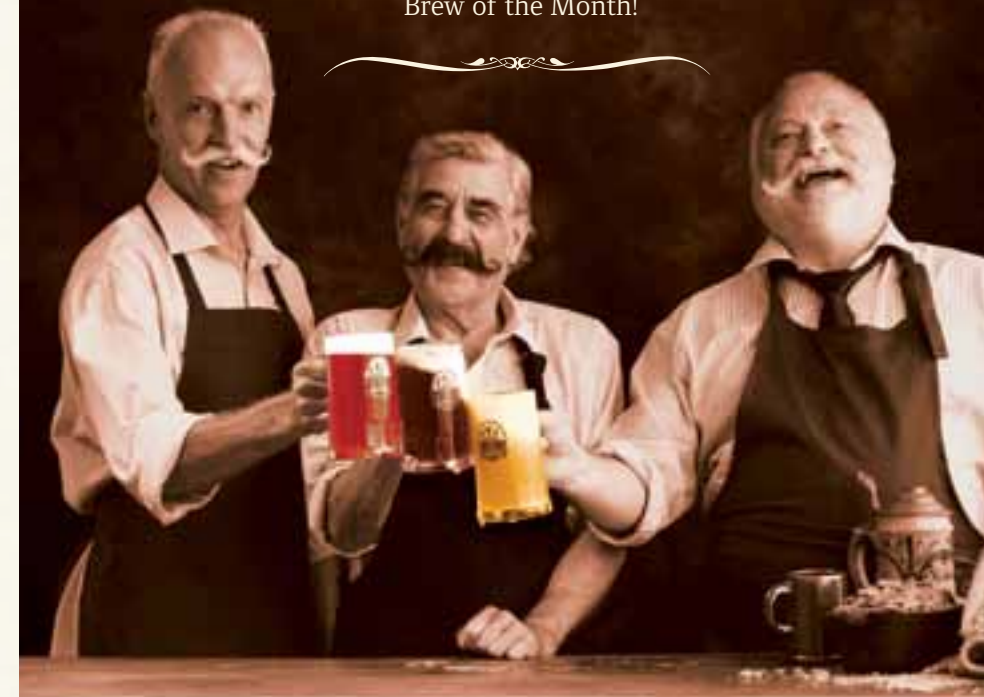
Restaurant - Microbrewery

The Gazette

WHERE THINGS ARE BREWING BREWED FRESH! BREWED HERE!

The beers we make at The 3 Brewers are authentic pure malt, high fermentation, non-pasteurized and non-filtered brews. Brewed on site, they are drawn directly from the holding tank to your glass.

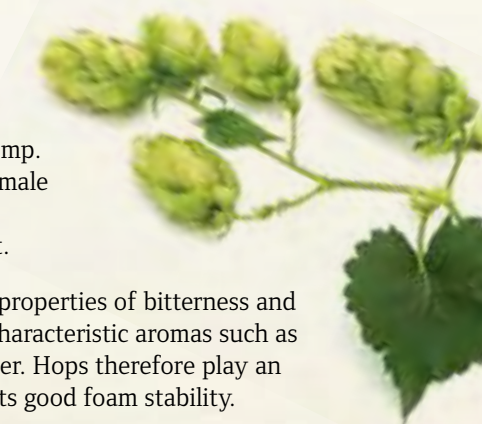
The 3 Brewers is launching its first seasonal beer – the winter premier of The winter Warmer, a beer strong in character with a high alcohol content. Each season, The 3 Brewers will launch a new beer, in addition to our Brew of the Month!



HOP'S ROLE

Hops impart more than simple aroma, such as saffron does in paella or cumin in couscous. Hop is a climbing plant with a cone-like flower that belongs to the Cannabaceae family – like hemp. Because of the essential oils they contain, the female flowers are very aromatic, yet they also have a potential bitter quality due to their resin content.

The different varieties of hop are what lend the properties of bitterness and aroma to the beer. Certain hops impart specific characteristic aromas such as grapefruit, tea, herbs, pepper or others to the beer. Hops therefore play an essential role in a beer's taste and contribute to its good foam stability.



The Beer Prayer

Our lager, fresh from the barrels
Hallowed be thy drink
May you have a full head of foam
And may glasses be lifted
From the kitchen table or local pub
Give us today our daily hop
And forgive us our hangovers
As we forgive those who offer us cola
Lead us to temptation
And deliver us from thirst
For the bubbles, aroma and freshness
are yours
Forever and ever.

Barmen

Beer and Food Pairing

Beer goes well with:

- Salty or acidic dishes;
- Offal (kidney, tripe, etc.);
- Game and grilled meat;
- Pâtés and terrines;
- Fish served with citrus-based sauce;
- Egg dishes and quiche;
- Cheese;
- Vegetables such as onions, leeks, shallots, cabbage, spinach, celery, endive, potatoes and garlic;
- Dishes seasoned with strong spices such as cinnamon, ginger, thyme, curry, mustard or cumin;
- Some desserts.

Source: www.saq.com



The 3 Brewers in Canada and around the world

CANADA

QUÉBEC		ONTARIO
Montréal 1658, rue Saint-Denis 105, rue Saint-Paul Est 732, rue Sainte-Catherine Ouest 1356, rue Sainte-Catherine Ouest 7225 Boulevard des Galeries d'Anjou	Brossard 9316, boul. Leduc Laval 2900, avenue Pierre-Péladeau Québec City 2450, boulevard Laurier (March 2012)	Toronto 275 Yonge Street (Dundas Square) Ottawa 240 Sparks Street (Summer 2012)

FRANCE

Dunkerque	Compiègne	Coquelles	Nantes – St Sébastien
Roncq	Grenoble – Échirolles	Caen – Mondeville	Clermont-Ferrand – Aubière
Lomme	Montpellier	Reims	Lyon – St Priest
Lille	Nîmes	Metz – Augny	Saint – Denis
Englos	Avignon – Le Pontet	Eragny	
Bruay-la-Buissière	Orléans – Saran	Carré Sénart	
Valenciennes			

OUTRE-MER

La Réunion - Saint-Pierre - Saint-Denis - Sainte-Marie Nlle-Calédonie - Nouméa - Tahiti - Papeete
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Did you know...?

The first Les 3 Brasseurs restaurant opened its doors in Lille in 1986!

Locate the 3 brewers at www.the3brewers.ca

YOUR FIDELITY IS REWARDED Become an epicurean among epicureans... Join the 3 Brewers!

Get your fidelity card today! Accumulate fidelity dollars on each purchase at any 3 Brewers' location. Trade your fidelity dollars for any item on the menu or from our boutique! Ask your waiter for more details.



OUR BEERS

FRESH BREWED ON SITE



White
4.7% alcohol
Refreshing beer made from malted barley and wheat with a slightly acidic taste.

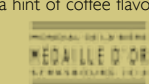
Blonde
5.2% alcohol
A light and fruity beer whose aromatic hops leave a refreshing aftertaste.

Amber
6.2% alcohol
A vibrant beer that leaves a fine, delicate aftertaste. Brewed with a special blend of pale malts, with a high alcohol content.

Brown
4.8% alcohol
The Brown gets its bold colouring and taste from a unique blend of malts, caramel, chocolate and a hint of coffee flavour.

Season's beer
A beer for all season. Every season brings a new taste.

The special brew
Our brewer creates new tasty beer recipes on site. Ask your waiter for details.



Demi 1/2 pint, Brasseur Pint, Varlet 1 litre, Pitcher 1.5 litres



Un mètre de bière

A "metre" of beer, 10 half pint glasses

Et Cetera, four 4-oz. glasses

Draft Beer

	Demi	Brasseur	Varlet
L3B blonde	\$3.95	\$5.95	\$8.95
L3B amber	\$3.95	\$5.95	\$8.95
L3B brown	\$4.15	\$6.20	\$9.25
L3B white	\$4.15	\$6.20	\$9.25

Et Cetera: Four 4-oz. beer glasses
blonde, amber, white and brown \$6.75
Six, 4oz taster glasses \$9.75
All our draft beers to experience

La Bonne Sainte-Anne / The Pitcher
Another great way to try our beer
blonde, amber \$13.50
brown, white \$14.50
A "metre" of beer + Flamm. A whole other dimension!
10 half pint glasses + 1 peppy Flammekueche \$39.50
Blonde, amber, white or brown available

Beer Cocktails

	1/2 Pint	1 Pint	Pitcher	1/2 Pint	1 Pint	Pitcher
Panaché Blonde beer, Sprite	\$3.95	\$5.95	\$13.50	\$5.45	\$7.95	\$19.95
Tango Blonde beer, grenadine	\$3.95	\$5.95	\$13.50	\$5.45	\$7.95	\$19.95
Monaco Blonde beer, grenadine, Sprite	\$3.95	\$5.95	\$13.50	\$5.45	\$7.95	\$19.95
Titi du quartier Blonde beer, crème de cassis, Sprite	\$5.45	\$7.95	\$19.95	\$5.45	\$7.95	\$19.95
The Latino Blonde beer, tequila, lemon	\$5.45	\$7.95	\$19.95	\$5.45	\$7.95	\$19.95
The Russian Blonde beer, vodka, lemon syrup	\$5.45	\$7.95	\$19.95	\$5.45	\$7.95	\$19.95
The Creole Blonde beer, dark rum, lemon syrup	\$5.45	\$7.95	\$19.95	\$5.45	\$7.95	\$19.95
The Brit Brown beer, Jameson whisky	\$5.45	\$7.95	\$19.95	\$5.45	\$7.95	\$19.95
White Banana White beer, banana liqueur	\$5.45	\$7.95	\$19.95	\$5.45	\$7.95	\$19.95
White Peach White beer, peach schnapps	\$5.45	\$7.95	\$19.95	\$5.45	\$7.95	\$19.95
White Sortilège White beer, maple syrup whiskey	\$5.45	\$7.95	\$19.95	\$5.45	\$7.95	\$19.95

La Belle Province

Special beer served at your table in a bottle.

Beer brewed using a blend of pale and caramel malts, with an amber colour due not only to its kilned and roasted malts, but also to the hint of maple syrup added during the boiling process.
2009 & 2011 silver medal winner at the Général Agricole Paris competition.

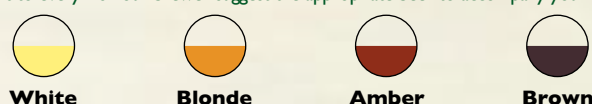
Brewed with premium barley malt.

75cl (7% alcohol) \$11.45



Brewer's Advice

Next to every dish our brewer suggest the appropriate beer to accompany your meal



Appetizers

- Garlic bread _ \$3.25 With melted cheese __ \$4.99
- French onion soup, 2 cheeses _____ \$6.50
- Basket of popcorn shrimp _____ \$9.50
- Poutine _____ \$5.99 With smoke meat __ \$8.99
- Maxi poutine _____ \$8.99
- Nachos _____ \$10.99

Extra: Guacamole \$2.50

Chicken wings _____ 1 lb. / \$10.50 2 lbs. / \$18.99

Choice of sauce: Honey BBQ • Mild • Hot • pineapple curry sauce

Maxi fries _____ \$5.75

Dipped in our beer batter.

○ Basket of onion rings _____ \$7.99

Dipped twice in our beer batter.

○ Star platter _____ \$11.99

Potato skins with beer battered mozzarella cheese sticks

and spicy onion scoops.

○ Escargots Vol au Vent _____ \$7.99

Sautéed escargots served on a puff pastry in a creamy wine sauce.

Salads



Santa Fe

○ Santa Fe _____ \$11.99

Grilled marinated chicken with tomatoes, cucumbers, red peppers,

beans topped with cheddar cheese and red tortilla chips.

○ Smoked salmon and shrimp salad _____ \$13.99

Smoked salmon, onions, eggs, avocado, tomatoes,

cucumbers and baby shrimp.

○ Thai chicken _____ \$11.99

Grilled chicken filet, romaine lettuce, baby corn,

onions, carrots, sesame seeds, roasted almonds, asian noodles

served with our homemade peanut sauce.

○ Mediterranean _____ \$12.99

Grilled marinated chicken, grilled peppers, zucchini, asparagus,

red onions and tomatoes, feta cheese.

○ Chicken Tenders Salad _____ \$11.99

Chicken tenders lightly breaded, mango salsa,

dried cranberries served with a honey mustard vinaigrette.

○ Caesar _____ \$7.99

Romaine, bacon, croutons, parmesan with

garlic Caesar dressing.

Add grilled chicken breast _____ \$3.95

Small green salad ____ \$3.25 Small Caesar ____ \$3.75

Our house dressing made on-site with L3B white beer.

Open-faced Sandwiches

○ Chèvre chaud with greens _____ \$11.99

Warm goat cheese on toasted country bread, tomatoes,

fresh herbs and seasoned olive oil.

○ Seafood _____ \$12.99

Country bread, smoked salmon, baby shrimp, onions and

our homemade spread (cream cheese, avocado, olive oil

and lemon juice) served with a salad.

○ Country _____ \$11.99

Ham and warm goat cheese on toasted country bread,

tomatoes, fresh herbs and seasoned with spicy olive oil.

○ Smoked salmon _____ \$13.99

Authentic Montreal bagel, toasted and served with lox,

cream cheese, capers and tomatoes.

Homemade Flammekueche



Brasseur Special

Top with white cheese, cream, onions and bacon... Even better, take it as an appetizer!

○ Provençale Fresh tomatoes, pesto, romano and parmesan

Pesto = basil, olive oil and garlic. \$11.99

○ Peppy Pepperoni and mozzarella cheese topped with a dash of spicy olive oil.

○ Chèvre Chaud Onions, goat cheese, tomatoes, herbs and olive oil.

○ Québécoise Onions, bacon and Québec raclette cheese. \$12.99

○ Smoked Meat Smoked meat à l'ancienne, gruyère cheese and pickles.

○ Italian Sausages, green and yellow peppers, mozzarella cheese

and spiced olive oil.

○ T.O. Sliced steak, mushrooms, onions and cheddar cheese.

○ Brasseur Special Onions, bacon, mushrooms and grated gruyère cheese.

○ Louisiana BBQ chicken marinated in a sweet BBQ sauce,

peppers, onions and cheddar cheese. \$13.99

○ L'Alsacienne German sausage, sauerkraut, caramelized onions

and Québec gruyère cheese.

○ Le Moulin Rouge "C'est Chaud" Spicy thinly sliced steak, sautéed mushrooms,

jalapenos and Swiss cheese.

○ Vegetarian Asparagus, zucchini, peppers, tomatoes, portobello mushrooms,

green and black olives, feta cheese and spiced olive oil.

○ Smoked Salmon and Shrimp Smoked salmon, baby shrimps,

green shallots, capers, red onions, sour cream and olive oil. \$15.99

Extras: Vegetables \$1.50 • Cheese \$2.50

Burgers

○ Classic burger _____ \$10.99

○ 3 Brasseurs burger _____ \$11.99

Topped with cheddar, bacon, tomatoes, lettuce and onions.

○ Texan burger _____ \$12.99

Topped with BBQ sauce, mild jalapeno cheddar cheese, mushrooms and crispy onions.

○ Royal burger _____ \$12.99

Topped with sauteed mushrooms and Roquefort cheese.

○ Chicken burger _____ \$12.49

Grilled chicken filet topped with swiss cheese, tomato, lettuce and onions.

○ Bruno burger _____ \$12.99

Grilled chicken filet topped with goat cheese, pesto sauce and tomato.

All burgers are served with fries and our homemade mayonnaise.

Sandwiches & Wraps

○ L.A. wrap _____ \$10.49

Chicken wrap, grilled veggies, guacamole, served with fries and homemade mayonnaise.

○ Mex wrap _____ \$10.49

A red pepper flavoured tortilla with marinated chicken, peppers, red onions, salsa,

mixed cheddar cheese, served with fries.

○ Euro-sandwich _____ \$13.99

Grilled chicken, grilled zucchini, topped with cranberry salsa

and brie all on ciabatta bread, served with fries.

○ Roast beef sandwich _____ \$13.99

Thin slices of roast beef topped with sauteed mushrooms

and Swiss cheese all in a ciabatta bread, served with fries.

○ Chicken quesadilla _____ \$11.99

Chicken with red onions, peppers, cheddar cheese, sour cream, salsa and fries.

○ Roasted lamb sandwich _____ \$13.99

Thin slices of lamb served with caramelized onions, swiss cheese, tomatoes

with basil & garlic yogurt sauce all in a mini baguette. Served with fries.

○ Pulled Pork sandwich _____ \$12.99

Topped with Swiss cheese and caramelized onions served with fries.

The Little Brewer

\$5.99

Children under 12
Mini-Flammekueche Peppy or cheese
or Hamburger or Chicken Tenders
+ dessert (ice cream)
Coke, milk or juice \$0.99



The Grill



N.Y. Striploin

○ Grilled chicken brochettes _____ \$13.99

Marinated in our home made BBQ sauce, served with rice, market vegetables and fries.

○ Tender flank steak _____ \$17.99

Topped with pepper sauce, crispy onions and served

with market vegetables and sweet potato fries.

○ N.Y. striploin steak _____ \$23.99

Perfectly aged, served with market vegetables, sweet potato fries.

Served with a pepper sauce.

○ Rib steak _____ \$20.99

Perfectly aged, served with fries and market vegetables.

○ Grilled salmon _____ \$17.99

Topped with a red pepper mango salsa, served with with rice and market vegetables.

○ BBQ baby back pork ribs _____ \$22.99

Slow-cooked in our special homemade recipe, our baby back ribs are sure to please.

Served with fries and coleslaw

House Specialty

○ Beer-braised pork shank _____ \$14.99

Slow-cooked over low heat until tender and juicy.

○ Braised lamb shank _____ \$17.99

Braised in wine and lamb stock, served with mashed potatoes and market vegetables.

Sauerkraut Cooked with beer



3 Brasseurs sauerkraut

○ Sauerkraut "Drei Wurstchen" _____ \$14.99

Grilled wild game sausage, German sausage and a Foie Gras sausage served with patato.

○ 3 Brasseurs sauerkraut _____ \$14.99

German and Frankfurt sausage, grilled ham and potatoes.

○ Royal sauerkraut _____ \$15.99

Frankfurt sausage, grilled ham, pork shank and potatoes.

Les 3 Brasseurs is proud to offer you our high-quality sauerkraut, made from white cabbage

that is finely chopped, salted and cooked in our 3 Brasseurs blonde beer.

Bistro Dishes

○ Dijonaise mussels _____ \$14.99

Marinated in an old fashion Dijon cream sauce, served with fries.

○ Mussels steamed with amber beer and tomatoes _____ \$14.99

Served with fries and homemade mayonnaise.

○ Provençale Mussels _____ \$14.99

Tomato, garlic, white wine and herbs. Served with fries.

○ Beef Bourguignon _____ \$13.99

Marinated in red Burgundy wine and slow-cooked, served with noodles.

○ Fish & Chips _____ 1 piece \$10.99 2 pieces \$12.99

Handmade and beer battered. Served with fries and coleslaw.