



MICROBREWERY
RESTAURANT • BAR

WE WELCOME GROUPS!

Open your menu, raise your glass and let us take care of the rest. 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 will be a success.

APPETIZER + PLAT BRASSERIE + COFFEE	\$36*
APPETIZER + PLAT BRASSERIE + DESSERT + COFFEE	\$41*

* Prices are per person. The above prices do not include taxes or tip.

APPETIZERS *Choose an option*

OPTION 1 : INDIVIDUAL APPETIZERS

House Salad

Romaine lettuce, radishes, cabbage, carrots, green onions and white balsamic vinaigrette.

Caesar Salad

Romaine lettuce, house-made croutons, bacon, parmesan cheese and creamy garlic dressing.

Tomato Basil Bisque

A delicious bisque made with cream, butter, onions, tomatoes, basil and a hint of beer.

Bruschetta

Tomatoes, garlic, basil and crostini.

OPTION 2 : SHAREABLE APPETIZERS (1 for 4 guests)

Camembert

Rich and creamy Camembert cheese, with mini potatoes, caramelize onions, bacon, our maple beer sauce

Caesar Salad

Romaine lettuce, house-made croutons, bacon, parmesan cheese and creamy garlic dressing.

Beer Chaser

Breaded dill pickles, mozzarella sticks and sweet chili cauliflower. Served with sriracha mayonnaise and tomato sauce

PLATS BRASSERIE

Cassoulet

White bean casserole, bacon, pulled duck and pork, carrots, onions and garlic, all slow simmered to perfections. Topped with truffle breadcrumbs and a confit duck leg.

Dill Salmon Salad

Atlantic salmon fillet roasted with dill butter, on a bed of romaine lettuce with kalamata olives, green beans, tomatoes and grelot potatoes in our white beer vinaigrette. Garnished with a hard-boiled egg and fresh dill.

Beef Tartare

Canadian beef, bacon, shallots, parsley and chives, all finely diced and blended with a maple bacon mayonnaise. Garnished with crispy onions. Served with fries and crostini

Steak Frites

10oz Canadian AAA New York steak, lightly seasoned and grilled, topped with maple bacon butter, served with fries.

DESSERT

Liege Waffle

Warm buttery Belgian waffle served with vanilla ice cream, chocolate and beer caramel sauces.

Pouding Chômeur

Fluffy white cake baked in our beer caramel sauce. Served hot and topped with crushed praline nuts and more caramel sauce.