

LA GAZETTE

MONTRÉAL • QUÉBEC

TORONTO • OTTAWA

3BRASSEURS.CA

Follow us! @ f

FALL • WINTER 2023

NUM. 037



Include our traditional, experimental and alcohol-free beer in all of your good times. Available in our restaurants and supermarkets for connoisseurs and amateurs alike. We are proud to offer eco-responsible beers made from Canadian malt.

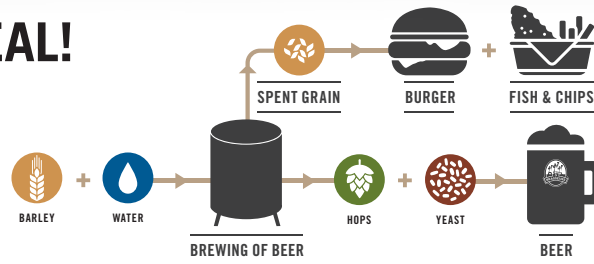


THE SPENT GRAIN IN YOUR MEAL!

WHAT IS SPENT GRAIN?

Spent grain is a by-product of the brewing process. At 3 Brasseurs, in collaboration with Still Good, we are transforming our spent grain into flour which we use in the production of our burger buns and in the beer batter for our fish & chips.

Spent grain flour contains less sugar and more protein and fiber.



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 will be a success.

WE CAN CUSTOMIZE YOUR EXPERIENCE!



SPECIAL GROUP MENUS



PRIVATE SPACES, LCD SCREENS AND FREE WIFI



TOUR OF OUR IN-HOUSE MICROBREWERY

3 BRASSEURS REWARDS PROGRAM

COMPLIMENTARY TASTING THE 1ST THURSDAY OF EVERY MONTH AT 5PM

The feature beer is a limited edition, brewed each month according to the cinematic theme. Don't miss this monthly event to meet your brewer! Take advantage of your exclusive invitation to taste it.

NOT A MEMBER YET?

Sign up for our new mobile app.

Download it, it's free.



A welcome gift and a gift for your birthday



With each purchase, earn 3 Brasseurs cash



More visits = more rewards



Freebies cash with our partnered businesses

OUR BEERS PAIR WITH PRODUCTS THAT ARE BOTH LOCAL AND RESPONSIBLE.

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 filets 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



We serve Eska spring water, naturally filtered in Québec by the esker's glacial rocks, resulting in a pure and fresh taste.



La Gazette is printed on recycled paper, FSC certified—a seal that guarantees the paper's chain of custody.

WELCOME TO 3 BRASSEURS!

Our story began over 35 years ago in Lille, France, where fresh house-made food encountered brewed on site craft beer. Today we continue the tradition of our French heritage and pride ourselves on great food paired with the perfect beer designed for a one-of-a-kind experience across all of our locations in France, Canada, Tahiti, New Caledonia, Reunion Island and Brazil.



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
Aromatic • Balanced • Bitter

West Coast style IPA, bold citrus flavors and a resinous bitterness from North American hops meld perfectly with biscuit flavours and caramel malt notes, providing the IPA with its unmistakable character.

BREWED
ON SITE

BLONDE

25 CL 30 CL 50 CL 1 L 1.5 L

6.25 — 8.50 13.75 21

AMBER

6.25 — 8.50 13.75 21

WHITE

6.25 — 8.50 13.75 21

IPA

6.25 — 8.50 13.75 21

INNOVATION
LINE

— 6.75 9 14.25 22

FEATURE
BEER

— 6.75 9 14.25 22

BREWER'S
TAP

— 6.75 9 14.25 22

STARTERS



Calamari

Chicken Sliders

Camembert

French Onion Soup

FRENCH ONION SOUP ★ ● **A FAVORITE RETURNS!** 12.75
Spanish onions, beef, chicken and beer consommé, croutons, smoked Gouda, Swiss and mozzarella cheeses.

3 BRASSEURS NACHOS 🍃 🍀 🌶️ ● *Small* 11.50 *Large* 20
Corn tortillas, pico de gallo, olives, jalapeños, cheese sauce, sour cream, green onions, cheddar and mozzarella. Served with salsa and sour cream.
Guacamole +3.75 \$ Pulled chicken or pork +6 \$

CALAMARI ● 19.75
Breaded and seasoned. Served with our lemon aioli.

CLASSIC CHICKEN WINGS (8) ● 17
Your choice of beer BBQ or inferno sauce.

CAMEMBERT 🍷 🍀 ● 21.50
Prosciutto, beer honey, rosemary, roasted garlic puree, bacon jam and crostinis.

PRETZEL ★ 🍃 ● 10.50
Lightly brushed with butter and salted. Served with our beer cheese and honey mustard sauces.

BURGER SLIDERS ● 16
Beef patties (3) topped with melted cheese, bacon, tomatoes, onions, dill pickles, lettuce and our signature 3 Brasseurs sauce on mini buns.

CHICKEN SLIDERS 🍷 🍀 ● 16
Breaded chicken bites (3), honey mustard sauce, lettuce, smoked Gouda and mustard mayonnaise on mini buns.

SMALL PLATES

MOZZARELLA STICKS (6) 🍃 ● 10.25
Served with tomato sauce.

SWEET POTATO FRIES 🍃 ● 11.75
Served with our spicy aioli.

SWEET & SPICY CAULIFLOWER 🌶️ 🍃 ● 10.25
Tossed in sweet chili sauce. Garnished with green onions.

ONION RINGS ● **A FAVORITE RETURNS!** 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.

FRIES 3 WAYS 🍷 *choose one* 8.75
TRUFFLE ●
Asiago cheese and cracked black pepper with our truffle aioli.
RANCH ●
Ranch seasoning with chive mustard mayonnaise.
LOADED ●
Bacon, sour cream and green onions with bacon mayonnaise.



Braised
Flammekueche

Grilled Vegetables
& Goat Cheese
Tarti-Flamm

FLAMMEKUECHES

The Flammekueche is a traditional, rustic dish, first created over a century ago in the northern French countryside. **A 3 Brasseurs exclusive you won't want to miss!**

LILLOISE ★ 🍀 ● **NEW RECIPE** ... *Tarti-Flamm* 8.25 *Flamm* 19
Caramelized onions, smoked pork cheek, sautéed mushrooms, Swiss and mozzarella cheeses and our Flamm sauce.

5 CHEESES 🍷 🍀 🍃 *Tarti-Flamm* 9.50 *Flamm* 22
Blue, Maître Jules, smoked Gouda, mozzarella and Swiss cheeses, caramelized onions, honey beer and grilled onion truffle mayonnaise.

BBQ CHICKEN 🍀 🍃 *Tarti-Flamm* 8.75 *Flamm* 20
Pulled chicken, roasted peppers, smoked bacon, onions, house-made BBQ sauce, sour cream, cheddar and mozzarella cheeses.

CARNIVORE 🍀 ● *Tarti-Flamm* 7.75 *Flamm* 18
Smoked bacon, pepperoni, crumbled sausage, caramelized onions, tomato sauce, cheddar and mozzarella cheeses.

BRAISED 🍷 🍀 ● *Tarti-Flamm* 9.50 *Flamm* 22
Pulled pork, bacon Brussels sprouts, grainy mustard sauce, smoked Gouda, mozzarella and Swiss cheeses.

GRILLED VEGETABLES & GOAT CHEESE 🍃 🍀 ● *Tarti-Flamm* 8.25 *Flamm* 19
Roasted peppers, sun-dried tomatoes, goat cheese, zucchini, onions, arugula, balsamic reduction and Asiago pesto cream sauce.

PESTO & ARTICHOKE 🍃 🍀 ● *Tarti-Flamm* 8.75 *Flamm* 20
Sun-dried tomatoes, onions, olives, artichokes, basil pesto cream sauce, Swiss, mozzarella and feta cheeses.

LONDONER 🍷 🍀 ● *Tarti-Flamm* 10 *Flamm* 23
Roast beef, sautéed mushrooms, caramelized onions, green peppers, poblano sauce, cheddar and mozzarella cheeses.

SALADS

Add grilled or
fried chicken : + \$7

CAESAR ● *Small* 7 *Large* 13
Romaine lettuce, bacon, house-made croutons, creamy garlic dressing and Asiago cheese.

LYONNAISE 🍷 ● 17
Chicory, arugula, smoked pork cheek, red onions, house-made croutons, red wine mustard vinaigrette and jammy eggs.

WINTER 🍷 🍀 🍃 21.50
Blue cheese, smoked bacon, apples, red onions, praline pecans, dried cranberries, arugula, chicory, apple cider mustard vinaigrette, roasted squash and Brussels sprouts.



Lyonnaise

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 puree, lime juice and Pink Whitney Vodka. Blended with ice.	PANACHÉ 6 Blonde beer and Sprite.
BRAZILIAN PINEAPPLE 10.50 White beer, spiced Rum, Amaretto and pineapple juice.	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 <i>Created by Gabriel Beaulne, 3 Brasseurs Brossard</i> White beer, Amaretto, blackberry syrup, lemon juice, basil and soda.	FLORIDA 12 IPA beer, Gin, Sour Puss Raspberry and lemon juice.

SANGRIAS

TRADITIONAL <i>gl.</i> 10.25 <i>pit.</i> 32.50 Red or White wine, Triple Sec, Peach Schnapps, Melon Liqueur, orange juice and Sprite.	SUMMER NIGHT <i>gl.</i> 10.25 <i>pit.</i> 32.50 White wine, Tequila, pink lemonade, berry purée and Sprite.
SAPPHIRE <i>gl.</i> 10.25 <i>pit.</i> 32.50 White wine, Blue Curaçao, Triple Sec, pineapple juice and Sprite.	CRANBRANDY <i>gl.</i> 10.25 <i>pit.</i> 32.50 White wine, Brandy, Triple Sec, cranberry juice and ginger ale.
ELDERFLOWER <i>gl.</i> 10.25 <i>pit.</i> 32.50 White wine, BleuRoyal Gin, lime juice, elderflower syrup, Sprite and soda.	LEMON BERRY <i>gl.</i> 10.25 <i>pit.</i> 32.50 White wine, Vodka, Limoncello, ginger ale, berries and lemon juice.

WINES

WHITE	6 oz	9 oz	Bottle 750mL
CHENIN BLANC, ROBERTSON <i>South Africa • 13.5% • Sugar: 6.2 g/L</i>	8.25	12.50	31.25
SAUVIGNON BLANC, BRISE DE MER <i>France • 12% • Sugar: 1.2 g/L</i>	10	15	38
PINOT GRIGIO IGT, DOLCE VITA <i>Sicily, Italy • 12.5% • Sugar: 2.7 g/L</i>	10.25	15.50	39
FUMÉ BLANC, ERRAZURIZ <i>Chile • 13.5% • Sugar: 2 g/L</i>	11	16.50	41.75
CHARDONNAY, RAYMOND <i>California • 13.5% • Sugar: 6.7 g/L</i>	12.50	18.75	47.50
PINOT GRIGIO DOC, BOLLA <i>Veneto, Italy • 12.5% • Sugar: 1.7 g/L</i>	12.50	18.75	47.50
RED			
MERLOT, SARTORI <i>Veneto, Italy • 12% • Sugar: 6 g/L</i>	8.75	13.25	33.25
PINOT NOIR, LA BELLE ÉTOILE <i>France • 13% • Sugar: 2.2 g/L</i>	9	13.50	34.25
GRENACHE BLEND, SANGRE DE TORO <i>Spain • 14.5% • Sugar: 2.6 g/L</i>	10	15	38
MALBEC RESERVE, TRAPICHE <i>Argentina • 13.5% • Sugar: 3.4 g/L</i>	10	15	38
VALPOLICELLA DOC, FOLONARI <i>Veneto, Italy • 12.5% • Sugar: 2.9 g/L</i>	11	16.50	41.75
CABERNET SAUVIGNON, THREE THIEVES <i>California • 13.45% • Sugar: 5 g/L</i>	11.50	17.25	43.75
VALPOLICELLA RIPASSO DOC, SARTORI <i>Veneto, Italy • 13.5% • Sugar: 4.8 g/L</i>	12.50	18.75	47.50
ROSÉ			
SYRAH BLEND, ROSELINE <i>France • 13.5% • Sugar: 1.4 g/L</i>	11.50	17.25	43.75
SPARKLING			
PROSECCO, SANTA MARGHERITA <i>Veneto, Italy • 11% • Sugar: 11 g/L</i>	11.75	–	44

WHITE



RED



ROSÉ



COCKTAILS

BLEUROYAL MOJITO 13 BleuRoyal Gin, lime juice, mint and soda.	STRAWBERRY LEMONADE 12.50 Gin, Limoncello, strawberry purée, lemon juice and Sprite.
IRIS 12.50 Vodka, Blue Curaçao, grenadine, orange and pineapple juices.	VANILLA PEACH 12 Pink Whitney Vodka, Galliano, Peach Schnapps, peach nectar and ginger ale.
ROCKSTAR 11.50 Sour Puss Raspberry, Blue Curaçao, almond syrup and San Pellegrino Limonata.	ROSEMARY PEAR 14 BleuRoyal Gin, lemon juice, Fever Tree ginger beer and rosemary pear syrup.
BLACKBERRY BRAMBLE 11.50 Gin, lemon juice and blackberry syrup.	

MOCKTAILS

Alcohol-free drinks

STRAWBERRY BASIL ICED TEA 6.35 Strawberry purée, basil, lemon juice and Nestea.	
GEORGIA 5.75 Lime juice, Sprite, berry and peach purées.	
MAI TAI 5.75 Almond syrup, grenadine, ginger ale, orange, pineapple and lime juices.	
PINEAPPLE LEMONADE 6.35 Fresh lemonade, pineapple juice and Sprite.	
ELDERBERRY 5.75 Elderflower syrup, strawberries and soda.	
BUBBLEGUM NOJITO 5.75 Bubblegum syrup, mint, lime juice and soda.	

MILTON ORIGINAL CIDER 8 Light, fruity and refreshing • Cider from Quebec, Canada • Gluten free • 355ml • 4.5 %	
WHITE CLAW BLACK CHERRY 8 Canada • 355ml • 5 %	
POP 3.95 Coca-Cola™, Diet Coke™, Sprite™, Canada Dry™ Ginger Ale, Soda.	
JUICE 3.95 Cranberry, Apple, Orange, Ruby Red Grapefruit, Pineapple, Tomato.	
BOTTLED WATER ESKA™ Natural mineral <i>s.</i> 4 <i>l.</i> 7.50 Sparkling water <i>s.</i> 4 <i>l.</i> 7.50	
SAN PELLEGRINO LIMONATA AND ARANCIATA 4.75	
NESTEA™ ICED TEA 4.50	
ROOT BEER 5	

KIDS EAT FOR \$3 ON TUESDAYS†

† For children aged 10 and under. By purchasing an adult meal \$17 or more. Limit of one \$3 children's meal per adult. Cannot be combined with any other offer and promotion.