



Sausage Sauerkraut

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.

WE CAN CUSTOMIZE YOUR EXPERIENCE!



SPECIAL GROUP MENUS



FOOD AND BEER PAIRINGS WITH OUR EXPERTS



PRIVATE SPACE™ LCD SCREEN AND FREE WIFI



TOUR OF OUR IN-HOUSE MICROBREWERY

MENU 1

\$19 PER PERSON

STARTERS

(to share)

HOUSE SALAD

Fresh greens topped with crisp vegetables and tomatoes, tossed in our white beer balsamic vinaigrette.

BRUSCHETTA

Tomatoes, garlic, basil and Parmesan cheese. Served with crostini.

MAIN COURSES

(choose one)

3 BREWERS BURGER

Fresh 100% beef burger with our own maple beer sauce, smoked Gouda and bacon. Garnished with lettuce, tomato and onion. Served with fries.

CHICKEN PARMESAN SANDWICH

Crispy chicken breast topped with tomato garlic sauce and melted cheese on a ciabatta bun. Served with french fries.

LILLOISE FLAMMEKUECHE

Smoked bacon, caramelized onions and sautéed mushrooms with Swiss and mozzarella cheeses on our house made Flamm sauce.

CHOICE OF COFFEE OR TEA

MENU 2

\$25 PER PERSON

STARTERS

(to share)

CAESAR SALAD

Crisp romaine lettuce with bacon and house-made croutons. Tossed in a creamy garlic dressing and sprinkled with Parmesan.

BRUSCHETTA

Tomatoes, garlic, basil and Parmesan cheese. Served with crostini.

MAIN COURSES

(choose one)

SAUSAGE SAUERKRAUT

Smoked Mettwurst and Frankfurt sausages, beer-braised pork belly and grilled Black Forest ham, beer sauerkraut with potatoes.

BBQ CHICKEN

Grilled boneless chicken breast seasoned and basted with beer BBQ sauce. Served with mashed potatoes and seasonal vegetables.

GRILLED SALMON

Lightly seasoned salmon filet. Served with rice and seasonal vegetables.

CHOICE OF COFFEE OR TEA

MENU 3

\$31 PER PERSON

STARTERS

(to share)

CAESAR SALAD

Crisp romaine lettuce with bacon and house-made croutons. Tossed in a creamy garlic dressing and sprinkled with Parmesan.

BRUSCHETTA

Tomatoes, garlic, basil and Parmesan cheese. Served with crostini.

MAIN COURSES

(choose one)

MANICOTTI

Spinach and cheese manicotti in a rosé sauce. Topped with melted Swiss and Mozzarella cheeses and served with garlic bread.

STRIPLOIN ROAST*

Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

*for parties under 30 Striploin roast will be substituted with a Sirloin Steak.

MUSTARD MAPLE SALMON

Salmon filet glazed with a beer maple mustard sauce. Served with rice and seasonal vegetables.

CHOICE OF DESSERT SERVED WITH COFFEE OR TEA

MENU 4

\$39 PER PERSON

STARTERS

(to share)

CAESAR SALAD

Crisp romaine lettuce with bacon and house-made croutons. Tossed in a creamy garlic dressing and sprinkled with Parmesan.

CAMEMBERT

Rich and creamy Québec Camembert cheese, with mini potatoes, caramelized onions, bacon and crostini.

BRUSCHETTA

Tomatoes, garlic, basil and Parmesan cheese. Served with crostini.

MAIN COURSES

(choose one)

MUSHROOM CHICKEN

Grilled boneless chicken breast topped with a mushroom sauce. Served with mashed potatoes and seasonal vegetables.

STRIPLOIN ROAST*

Sliced roasted striploin cooked to medium. Served with mashed potatoes, seasonal vegetables and jus.

*for parties under 30. Striploin roast will be substituted with a Sirloin Steak.

LEMON-BUTTER SALMON

Salmon filet with lemon-parsley butter, served on a medley of green beans, Kalamata olives, grape tomatoes and potatoes tossed with a white balsamic sauce.

CHOICE OF DESSERT SERVED WITH COFFEE OR TEA

COCKTAIL MENU 1

\$14 PER PERSON

SELECTION OF *FLAMMEKUECHES*

An artisanal flatbread from Northern France.

CHICKEN *BROCHETTE*

Grilled and basted with beer BBQ sauce.

BOCCONCINI BITES

Fresh mozzarella, grape tomatoes and basil.

SWEET & SPICY CAULIFLOWER

Crisp battered cauliflower tossed in a sweet chili sauce.
Topped with green onions and hot chili peppers.

DEEP-FRIED PICKLES

Served with Sriracha mayonnaise.

BRUSCHETTA CROSTINIS

Diced fresh tomatoes, basil and garlic on toasted crostini.

FRANKFURT SAUSAGE

Sliced frankfurt sausage with a grainy mustard sauce.

COCKTAIL MENU 2

\$18 PER PERSON

SELECTION OF *FLAMMEKUECHES*

An artisanal flatbread from Northern France.

CHICKEN *BROCHETTES*

Grilled and basted with beer BBQ sauce.

TUNA TARTARE

Yellowfin tuna, finely diced shallots, parsley, chives,
lime juice, olive oil and guacamole.

BEEF *BROCHETTES*

Lightly seasoned, grilled steak.

PULLED PORK

Beer BBQ pulled pork on a brioche bun.

GOAT CHEESE & SUN-DRIED TOMATO CROSTINIS

Creamy goat cheese, sun-dried tomatoes and
balsamic reduction on a crisp crostini.

DEEP-FRIED PICKLES

Served with Sriracha mayonnaise.

COCKTAIL MENU 3

\$22 PER PERSON

SELECTION OF *FLAMMEKUECHES*

An artisanal flatbread from Northern France.

BOCCONCINI BITES

Fresh mozzarella, grape tomatoes and basil.

FRANKFURT SAUSAGE

Sliced frankfurt sausage with a grainy mustard sauce.

TUNA TARTARE

Yellowfin tuna, finely diced shallots, parsley, chives,
lime juice, olive oil and guacamole.

DEEP-FRIED PICKLES

Served with Sriracha mayonnaise.

PULLED PORK

Beer BBQ pulled pork on a brioche bun.

BRUSCHETTA CROSTINIS

Diced fresh tomatoes, basil and garlic on toasted crostini.

BACON CHEESE SLIDERS

Fresh 100% beef sliders, melted cheese, bacon
and our signature sauce on a brioche bun.

BEEF *BROCHETTES*

Lightly seasoned, grilled steak.

BEER PAIRING MENU

\$25 PER PERSON

WHITE BEER

House salad with white balsamic vinaigrette

BLONDE BEER

Sausage & Sauerkraut - or - Fried Pickles & Mozzarella Sticks

AMBER BEER

Pulled Pork Quesadilla - or - Smoked Gouda Quesadilla

IPA BEER

Spicy Sausage Poutine - or - Spicy Mushroom Poutine

BROWN BEER

Belgian-style waffle with vanilla ice cream and our beer caramel sauce

OUR TRADITIONAL BEERS

**BREWED
ON SITE**

Brewed on site by our artisanal brewers, our award-winning beers offer your guests a vast array of flavours whether they are true connoisseurs or simply beer enthusiasts. Make sure to taste the featured beer and the brewers tap, brewed in limited edition depending on the season!



WHITE

IBU 18 | ABV 4.7%

SUBTLE &
DELICATE



BLONDE

IBU 24 | ABV 5.2%

REFRESHING
& FRUITY



AMBER

IBU 26 | ABV 6.2%

AROMATIC
& BITTER



IPA

IBU 60 | ABV 6%

ROASTED MALT &
WELL ROUNDED



BROWN

IBU 27 | ABV 4.8%

SMOOTH &
CHOCOLATY

MICROBREWERY • RESTAURANT

GROUP MENUS

MONTRÉAL • QUÉBEC

TORONTO • OTTAWA

3BRASSEURS.CA | Follow us!



SPRING • SUMMER 2019

