

DESSERTS

CHOCOLATE HAZELNUT DIP | ○ ●

Crisp, salted flamm chips with a creamy, warm chocolate hazelnut sauce for dipping

CHOCOLATE MOUSSE | ○ ●

Chocoholics beware: this is rich, silky and smooth

CHEESECAKE | ● ●

Rich, creamy cheesecake served with your choice of chocolate, raspberry or our made-in-house Brown beer caramel sauce

BLONDIE | ○ ● ●

The popular Blondie, featuring white chocolate chunks and macadamia nuts with our Brown beer caramel sauce. Great for sharing!

LIÈGE WAFFLE | ●

Our most popular and traditional dessert – a buttery Belgian-style waffle with vanilla ice cream and our rich Brown beer caramel sauce

LE GOURMAND 3 BRASSEURS COFFEE & DESSERT – WHY NOT?!

Freshly brewed coffee or espresso served with our daily selection of mini desserts

COCKTAILS A LA BIÈRE

You'll be surprised what we can do with our beers!

BLOODY BAESAR 1.25 OZ

Blonde Ale, Mott's Clamato Juice, Tabasco, Worcestershire

BLONDE MARGARITA 2 OZ

Blonde Ale, téquila, lime

RADLER 1.25 OZ

White Ale, grapefruit juice

RASP-BEER-Y LEMONADE 1.25 OZ

White Ale, raspberry juice, fresh lemon

GINGER BEER 1.25 OZ

Blonde Ale, ginger syrup, lime cordial

BEER COLADA 2 OZ

Blonde Ale, Malibu Coconut Rum, orange and pineapple juices

SANGRIA

Refreshing and crisp - Blonde Ale with lime, orange and grapefruit juices

VINS

You're in a world famous Microbrewery and you're looking at the wine list?! We're okay with it - just don't let our Brewmaster see you!

RED

Merlot, Donini, Italy
Cabernet Sauvignon, Beringer, California
Shiraz, Graffigna Centenario, Argentina
Zinfandel, Cline, California
Valpolicella, Masi, Italy
Malbec-Cabernet Sauvignon-Merlot, Norton Privada, Argentina
Amarone, Masi, Italy

WHITE

Trebbiano / Chardonnay, Donini, Italy
Pinot Grigio, Barefoot, California
Lindemans Bin 65, Australia
Riesling, Henry of Pelham, Niagara
Chardonnay, Penfold Koonunga Hill, Australia
Sauvignon Blanc, Saint Clair, New Zealand

ROSE

E&J Gallo White Zinfandel, California



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LA GAZETTE

MICROBRASSERIE - RESTAURANT - BAR

3BREWERS.CA

3BRASSEURS.CA



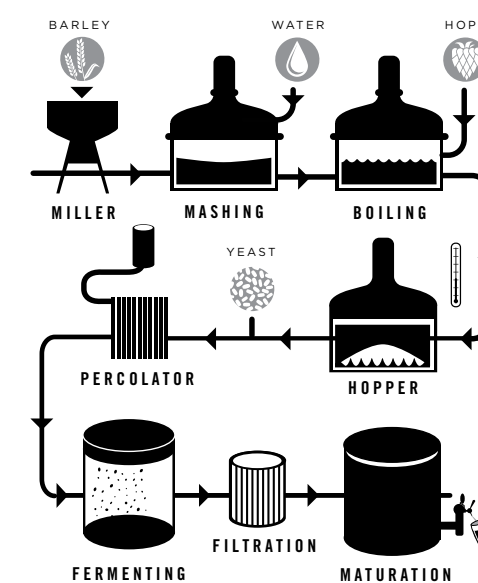
THE BEST NEIGHBOURHOODS ARE ONE OF A KIND. SO IS THEIR BEER.

For hundreds of years, villages had their own brewers and their own distinctive tasting beers. We carry on the tradition in every 3 Brasseurs location offering a unique Neighbourhood Beer that's been inspired by the culture and history of the place where it's enjoyed



OPENING SOON - LIBERTY VILLAGE (99 ATLANTIC AVE) & GIBSON SQUARE (5160 YONGE STREET)

PROCESS



PAIRINGS

PREPARE TO HAVE YOUR BEER AND FOOD APPRECIATION TAKEN TO ANOTHER LEVEL. DISCOVERING WHICH BEER PAIRS BEST WITH WHICH FOOD IS AS EASY AS THE 3 C'S

1. COMPLIMENT – Pairing beer and food that share similar flavours and aromas. Sounds simple but the combined result is an elevation of the individual elements and your enjoyment

2. CONTRAST – Sometimes opposites don't just attract, they enhance. The key to "contrast" is pairings that balance each other, such as "salty and sweet"

3. CUT – Beer has the ability to cut through and neutralize a flavour or texture. Try the dry bitterness of a hoppy beer to cut the richness of a creamy dish, or a beer with citrus notes to cut the intensity of spicy food

BEER LOVERS



Know a gift lover who would appreciate a Microbrewery experience? Share the love of craft beer with a 3 Brasseurs gift card available in any denomination

BEER GEEKS

Want to learn more about how we brew? Visit us at www.3brasseurs.ca, and sign up for our newsletter to receive brewing knowledge, special offers, and stay up to date on our events

