SET MEALS

LUNCHTIME WEEKDAY OFFERS
FROM MONDAY TO FRIDAY ONLY
(EXCLUDING BANK HOLIDAYS)

Dish of the day 8€90
See the notice boards.
+1€ a beer *25cl of your choice

Lunch Special 11€90
1 MAIN COURSE + 1 DESERT + 1 DRINK + 1 COFFEE
The dish of the day or the 'flam' of the week
– – – – – – – – – –
Fromage blanc + coffee
or desert of the day + coffee
or coffee with mini deserts
– – – – – – – – – –
A 25 cl beer* of your choice or soft drink** or a 50 cl water

LUNCHTIME AND EVENING OFFERS
WEEK DAYS AND WEEKENDS

The traditional 13€90
«New menu deal»
1 STARTER + 1 MAIN COURSE + 1 DRINK
OR 1 MAIN COURSE + 1 DESERT + 1 DRINK
Small charcuterie platter or Mr Seguin's waffle
– – – – – – – – – –
Your choice of flammekueche (up to 10.90€)
or steak topped with egg or the 3 Brasseurs casse-croque
or hot goats' cheese salad
– – – – – – – – – –
Your choice of sweet flammekuechette
or a waffle with sugar, brown sugar or whipped cream
or coffee with mini deserts

+ A 25 cl beer* of your choice or soft drink** or a 50 cl water

The essential 14€90
1 MAIN COURSE + 1 DESERT
Pot'jevleesh or genuine Andouillette de Troyes 5A
or 3 Brasseurs Flemish beef stew
or 3 Brasseurs Welsh rarebit

+ Mega floating island or «eggy bread style» brioche
or chocolate mousse and salted butter caramel or dame blanche sundae
(Drink not included).

Junior brewer menu 6€90
(FOR KIDS UNDER 10)
Don't hesitate to ask your waiter

*Alcohol abuse is dangerous for your health. Please drink in moderation. **Diabolo (cordial + water), Pampryl fruit juices, Lipton Ice Tea, Orangina Yellow, Schweppes Agrum' 25cl, Pepsi Cola, Pepsi Cola Max, Seven Up, Oasis Tropical 33cl.

DESERTS

The Paris Brest pastry revisited & Tiramisu mojito

Tea or coffee with mini deserts ____ 5,40€
Espresso coffee or tea served with mini sweet treats.
Gourmet Bistouille ____ 7,00€
Coffee + 2 cl liqueur* of your choice and mini deserts.
Fromage blanc how you like it ____ 3,50€
Plain, sugared, brown sugar, salted butter caramel, blueberry coulis, chestnut cream…
Chocolate mousse and salted butter caramel ____ 4,50€
Mega floating island ____ 4,90€
«Eggy bread style» brioche with its vanilla ice cream ____ 5,40€
Crème brûlée ____ 5,50€
Ch'tiramisu ____ 5,90€
Chocolate fondant with speculoos centre ____ 5,90€
Chocolate pear crumble and vanilla ice cream NEW ____ 5,90€
Tiramisu mojito NEW ____ 6,50€
Tiramisu lightly flavoured with rum and lime, Breton biscuits, light mint syrup, lime, mint leaf.
The Paris Brest pastry revisited NEW ____ 7,50€
Craquelin choux pastry, praline cream, icing sugar, whipped cream, caramelised hazelnuts.

BRUSSELS OR LIÈGE WAFFLES
(SERVED WARM)

Sugar, brown sugar or whipped cream ____ 4,00€
Chocolate sauce or Nutella® or salted butter caramel or speculoos dough
Lotus® or blueberry fruit coulis and vanilla ice cream or whipped cream ____ 4,50€

ICE CREAM SUNDAES
GLACES RÉGIONALES DE FRANCE 2016

Ice cream or sorbet (traditional recipes)	1 scoop	2 scoops	3 scoops
	2,00€	3,50€	4,20€

Ice creams: vanilla, chocolate, coffee, speculoos, salted butter caramel, popcorn.
Sorbets: strawberry, pineapple, lemon.

Coffee or liégeois chocolate and whipped cream desert ____ 5,50€
Dame blanche or Dame Nutella® sundaes ____ 5,50€
Coupe Gourmande ____ 6,10€
Salted caramel ice cream, speculoos ice cream, popcorn ice cream, salted caramel sauce, whipped cream, Liège waffle.
3 Brasseurs Profiteroooooles ____ 7,50€

Coupe Gourmande

SWEET FLAMMEKUECHETTES
(SERVED WARM)

Iced apple ____ 5,20€
Light crème pâtissière, sliced apple, sugar, vanilla ice cream
(flambéed with calvados* at your table. 1€ supplement).
Banana with chocolate or Nutella® ____ 5,30€
Light crème pâtissière, sliced banana, sugar, chocolate sauce or Nutella®.
The Bénodet ____ 5,30€
Light crème pâtissière, sliced apple, sugar, salted butter caramel sauce.

Find Les 3 Brasseurs in France and all over the world on www.les3brasseurs.com

Lille
Illustration de couverture Isabelle Brent, www.isabellebrent.com. Crédit photo : Xavier Grioche.
APPELEZ-MOI ARTHUR - Conception et création
SAS 3 Brasseurs International - A capital variable - RCS LILLE B 434 036 042

BREWERS - RESTAURANT OWNERS
OCTOBER 2016 LILLE EDITION - N°31

LA GAZETTE
AUTUMN-WINTER
BEERS, MENU, SET MEALS AND DESSERTS

IT'S AMAZING WHAT OUR BREWER CAN DO WITH A GLASS OF WATER

Yes, beer begins with water. Then a selection of malted barley that is soaked using our own method.

Then, by combining different varieties of hops and malts, without forgetting the yeast or, sometimes, fruit or spices, our recipes are developed to bring your taste buds the greatest pleasure. Bitterness, fruity, spicy, dark, blonde, white, amber… Each has its own character while always retaining a balance of flavours and aromas.

This is not the place to reveal our Brewers' secrets, since a glass of beer also contains mystery and know-how. A little bit of magic lets us produce exclusive beers that you won't find anywhere else. You also have another challenge: try a little patience before you raise the glass to your lips.
Our conditioning barrels are aptly named. They are nearby in this restaurant, which means that the connection to our beer pumps is as close as possible.

What about the result? It's up to you to decide.

ENJOY!

OUR BEERS*:
COLOURS, FLAVOURS AND AWARDS

White beer
4.7% Vol. Alc.
Beer made with wheat and barley malts, a delicately sour taste and very refreshing.

Blond beer
5.2% Vol. Alc.
A subtle and fruity flavour. Refreshing, the aromatic hops give it a pleasantly bitter taste.

Amber beer
6.2% Vol. Alc.
Dense, with a fine bitterness. Brewed with a combination of pale and special malts.

Brown beer
4.8% Vol. Alc.
The combination of several caramel and chocolate malts give us the dark colour and chocolate, almost coffee taste.

The local:
FLOWER OF FLANDERS
7% Vol. Alc.
Brewed exclusively in our restaurant in Lille.
The brewer's vintage
Find out more

OUR BEERS CAN ALSO BE BOUGHT TO TAKE AWAY

NEWS FROM THE WORLD OF BEER

The wagon train has pulled in and the dog has got a drink.
There is a steak-flavoured beer for dogs. Its name (Kwispelbier) means "the beer that makes tails wag". Happily alcohol-free, it means that next time you're enjoying a beer at home while watching football, Fido will be able to join you on the sofa. As for you, you would probably prefer one of our beers available to take away.

Have you heard of the Beer Can Regatta?
It isn't an Olympic sport yet, but you never know! Every year, thousands of "athletes" gather for the Beer Can Regatta in Darwin, in northern Australia. The principle is simple: during the year each team drinks beer to collect empty cans which they then use to build a canoe or a raft that floats. Naturally, the vessels sink gloriously after 25 metres, to the delight of the spectators. Then the only thing left is to drink more beer for an entire year to try and get a crown at next year's regatta.

A beer tsunami.
When you live near a brewery, you should really know how to swim. In 1814, in London, wooden vats burst one after the other, swamping the surroundings with 1.5 million litres of beer. Unfortunately, at the time Londoners often lived in basements. 9 people drank beer for the last time as a result of this flood.

OUR BEERS* ARE BREWED ON SITE

Brewed with pride!

CHOOSE FROM	Demi 25 cl	Taverne 33cl	Brasseur 50 cl	Varlet 100 cl	Pitcher 1,5 litres
Blond, white, amber, brown	3,20€	3,80€	5,30€	8,90€	12,90€
Our special brew, cherry	3,50€	4,30€	5,60€	9,90€	12,90€
The local: Flower of flanders					

Taste selection
4 x 12cl ____ 5,70€

Triton ____ 3 litres 25€ ____ 5 litres 39€
3 or 5 litres in your choice of beer, self-service at your table.

A 'Metre' of beer 10 x 25cl in your choice of beer ____ 29,00€
+ 1 FREE FLAMMEKUECHE TO SHARE - CLASSIC OR GRATINÉE

GOURMET APERITIFS TO SHARE

Cone of 3B potato waffles NEW ____ 4,50€
Crispy potato waffles, a selection of sauces.

Gratinée flatbread ____ 5,50€
Bagnat bread, garlic oil, mozzarella, Galloway cheddar, parsley.

Ch'ti flatbread ____ 5,50€
Bagnat bread, sliced mushrooms, Maroilles cheese, parsley.

The classic sliced Flammekueche ____ 5,90€
Cream cheese, cream, onions, bacon.

«ALL OF OUR FLAMMEKUECHES ARE AVAILABLE SLICED AND TO SHARE»

Charcuterie and cheese board (+€2 for the topping of your choice) ____ 10,90€
Shredded coppa, shredded rosette ham, shredded chorizo, ham, Maroilles cheese, gherkins, onions in vinegar and mini pretzels.

Maxi flat bread board ____ 11,90€
Ch'ti flatbread, shredded coppa, shredded rosette ham, shredded chorizo, gherkins, onions in vinegar.

The grated cheese and reblochon maxi Flammekueche duo NEW ____ 13,90€
Onions, bacon, potatoes, reblochon, grated cheese.

The Irish and Ch'ti maxi Flammekueche duo NEW ____ 13,90€
Onions, tomatoes, ham, Maroilles cheese, Galloway cheddar, parsley.

Choice of accompaniment: Fries, mashed potatoes, new potatoes sautéed with Guérande sea salt, cabbage cooked with Riesling, pasta, green beans, ratatouille, rice, salad

Choice of sauces: Barbecue, wine-grower's Béarnaise, citrus beurre blanc, shallot, pepper, Maroilles, whole-grain mustard, tartare, cocktail.

STARTERS

Small charcuterie selection ____ 4,90€
Shredded rosette ham, shredded chorizo, ham, green salad, cherry tomatoes, gherkins, onions in vinegar and mini pretzels.

Mr Seguin's waffle ____ 5,20€
Warm salted waffle, goats' cheese, honey, ham, green salad, cherry tomatoes, red onions.

Smoked Trout selection NEW ____ 7,50€
Smoked trout (origin France), warm salted waffle, lime/chive cream cheese, green salad, red onions, cherry tomatoes, lemon, parsley.

Bone marrow with hints of thyme ____ 7,50€

SALADS

Warm goats' cheese salad ____ 10,50€
Green salad seasoned with balsamic vinaigrette, cherry tomatoes, bacon, goats' cheese waffle.

Smoked Trout salad NEW ____ 13,90€
Green salad seasoned with balsamic vinaigrette, red onions, cherry tomatoes, green beans sautéed new potatoes with Guérande salt, smoked trout (origin France), hard boiled egg, warm salted waffle, lime/chive cream cheese, lemon, parsley.

The Ch'ti Maroilles salad NEW ____ 14,50€
Green salad seasoned with balsamic vinaigrette, red onions, cherry tomatoes, green beans, sautéed new potatoes with Guérande salt, ham, breaded Maroilles cheese, mini pretzels, gherkins, onions in vinegar, parsley.

The Chef's salad NEW ____ 14,50€
Green salad seasoned with balsamic vinaigrette, red onions, cherry tomatoes, mushrooms, green beans, smoked streaky bacon, mustard bread, ham cheddar, fried egg, parsley.

Caesar salad with crispy chicken ____ 14,90€
Green salad seasoned with balsamic vinaigrette, red onions, cherry tomatoes, crispy chicken strips, parmesan, hard boiled egg, mini pretzels, the real Caesar sauce, fried onions, parsley.

BISTRO DISHES

3 Brasseurs snack-croque ____ 9,90€

Fish & chips ____ 10,90€

Flemish beef stew NEW ____ 11,90€
The 3 Brasseurs Flemish beef stew, mashed potatoes, breadcrumbs, parsley, served with a green salad.

Ch'tiGlioni gratin NEW ____ 12,90€
Conchiglie pasta, chopped roasted chicken, chorizo, Maroilles Bechamel sauce, Maroilles cheese, parsley.

Charcuterie and cheese board with the topping of your choice ____ 12,90€
Shredded coppa, shredded rosette ham, shredded chorizo, ham, Maroilles cheese, gherkins, onions in vinegar and mini pretzels and the topping of your choice.

The giant of Flanders NEW ____ 13,90€
Bruschetta, Maroilles béchamel sauce, endive compote, ham, Maroilles cheese, parsley. Served with a tossed salad.

Surprise Normande NEW ____ 15,50€
Shredded coppa, shredded rosette ham, shredded chorizo, ham, garlic flatbread, ½ unpasteurised Normandy camembert, sautéed new potatoes with Guérande salt, green salad seasoned with balsamic vinaigrette, red onions, cherry tomatoes, gherkins, onions in vinegar, parsley.

MUSSELS

Mussels 'marinière' ____ 12,90€

Mussels with cream sauce ____ 13,90€

Mussels with Maroilles sauce ____ 14,90€

Mussels 'to Fleur des Flandres' ____ 15,90€

*Alcohol abuse is dangerous for your health. Please drink in moderation. **Consult the beef origin in the restaurant. The weight stated is prior to cooking and may vary by 10% more or less.
Service included. Pictures may differ from actual products.

Lille

The right beer for your dish

Our brewer suggests the type of beer that goes best with each dish.

WHITE / BLOND / AMBER / BROWN

FLAMMEKUECHES

Delicious flame-cooked tarts prepared on site, garnished with fromage blanc, cream...

The Classique ____ 5,90€
Onions, bacon.

The Gratinée ____ 7,00€
Onions, bacon, grated cheese.

The 3 Brasseurs Speciale ____ 8,30€
Onions, mushrooms, bacon, grated cheese.

The Honey and Goats' Cheese ____ 8,50€
Onions, tomatoes, ham, goats' cheese, honey, rocket.

The Irish ____ 8,50€
Onions, ham, Galloway cheddar, wholegrain mustard, fried egg.

The Three Cheese ____ 9,10€
Onions, goats' cheese, Auvergne blue cheese, Maroilles cheese.

The Reblochon NEW ____ 10,20€
Onions, potatoes, bacon, Reblochon cheese.

The Generous ____ 10,90€
Onions, mushrooms, bacon, chorizo, cheddar, fried egg.

The Chicken Caesar NEW ____ 11,90€
Onions, tomatoes, crispy chicken strips, mozzarella, parmesan, rocket, the real Caesar sauce, fried onions.

The Chip Shed ____ 11,90€
Onions, tomatoes, spiced beef burger, grated cheese, pepper sauce, covered in chips.

The grated cheese and reblochon maxi Flammekueche duo NEW ____ 13,90€
Onions, bacon, potatoes, reblochon, grated cheese.

The Irish and Ch'ti maxi Flammekueche duo NEW ____ 13,90€
Onions, tomatoes, ham, Maroilles cheese, Galloway cheddar, parsley.

MEAT** AND FISH

The extra bone marrow served with your piece of meat ____ 2,90€

Steak topped with egg (150g approx.) ____ 9,90€
Butchers' style beef burger, cooked red onions and fried egg.

Steak tartare served the way you choose (180g approx.) ____ 13,50€

Flank Steak served with shallots (200g approx.) NEW ____ 14,50€

Butcher's selection (260g approx.) ____ 15,90€
Select cuts of hanger, flank and rump steak.

Pork Ribs (500g approx.) NEW ____ 16,90€

Rib steak (350g approx.) NEW ____ 20,90€

Fish skewer ____ 15,90€
Salmon, cod, hake, tomato, lemon skewer. Accompanied with ratatouille, rice and citrus butter sauce.

(1) only with sauerkraut.

ESSENTIALS

Genuine Andouillette of Troyes 5A ____ 13,20€
Prepared by hand, wholeg rain mustard.

Pot'jevleesh ____ 13,20€
Pieces of pork, veal, chicken, rabbit slow cooked and served cold in a 3 Brasseurs beer jelly.

The 3 Brasseurs Flemish beef stew ____ 13,20€
Beef slow cooked in 3 Brasseurs beer, gingerbread, both succulent and warming.

WELSH RAREBIT

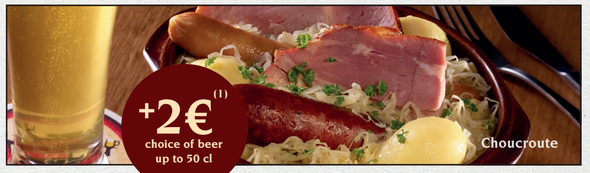
The 3 Brasseurs Welsh rarebit ____ 13,50€
Slice of mustard bread, ham and Galloway cheddar melted into the 3 Brasseurs dark beer, fried egg, parsley.

The royal Welsh rarebit NEW ____ 15,50€
Slice of mustard bread, ham, smoked sausage, smoked bacon and Galloway cheddar melted into the 3 Brasseurs dark beer, fried egg.

The 3 Brasseurs assiette gourmande ____ 16,50€
An assortment of our specialities: mini beef stew, mini pot'jevleesh, mini Welsh rarebit, marrow bone.

XXL pork hock cooked in 3 Brasseurs beer ____ 18,90€

SAUERKRAUT



Choucroute ____ 13,50€
Riesling-cooked cabbage, smoked sausage, frankfurter, smoked pork loin, smoked bacon, steamed potatoes, parsley.

Sea choucroute ____ 16,90€
Riesling-cooked cabbage, salmon, hake, cod, net of Haddock style smoked pollock, steamed potatoes, citrus butter sauce, lemon, parsley.

3 Brasseurs choucroute ____ 17,90€
Riesling-cooked cabbage, smoked sausage, frankfurter, smoked pork loin, smoked bacon, garlic sausage, ham hock, steamed potatoes, parsley.

HAMBURGERS

	Simple	Double
The St. Catherine	12,90€	15,90€
Gourmet bread, butchers' style beef burger cooked to taste, cheddar, barbecue sauce, iceberg lettuce, sliced tomato, sliced red onions, gherkins.		
The Ch'timi	13,50€	16,50€
Gourmet bread, butchers' style beef burger cooked to taste f, Maroilles cheese, Maroilles sauce, iceberg lettuce, sliced tomato, sliced red onions, gherkins.		
The Country	14,50€	17,50€
Potato waffles, butchers' style beef burger cooked to taste, smoked pork loin, cooked red onions, Galloway cheddar melted into the 3 Brasseurs dark beer, fried egg.		
The Nord'mand NEW	15,90€	18,90€
Potato waffles, butchers' style beef burger cooked to taste, smoked streaky bacon, ½ unpasteurised Normandy camembert, Maroilles sauce, parsley.		
The Welshbourgeois	16,90€	
Gourmet bread, butchers' style beef burger cooked to taste f, wholegrain mustard, iceberg lettuce, sliced tomato, Galloway cheddar melted into the 3 Brasseurs dark beer.		

Lille