

OUR BEERS* BREWED ON SITE



BLONDE

3,10€ / 25cl

3,70€ / 33cl

5,20€ / 50cl



WHITE

3,10€ / 25cl

3,70€ / 33cl

5,20€ / 50cl



AMBER

3,10€ / 25cl

3,70€ / 33cl

5,20€ / 50cl



BROWN

3,10€ / 25cl

3,70€ / 33cl

5,20€ / 50cl



L'IPA

3,40€ / 25cl

4,20€ / 33cl

5,60€ / 50cl



CRÉATIONS DU BRASSEUR

3,40€ / 25cl

4,20€ / 33cl

5,60€ / 50cl



Taster selection 5,70€

4 x 12cl glasses of your choice of beer

BEERS TO ENJOY WITH FRIENDS

Pitcher 13,90€

1.5 litre of your choice of beer

Triton 3 litres 25,00€ 5 litres 39,00€

3 or 5 litres of your choice of beer, to serve yourself at the table.

'Metre' of beer 29,00€

10 x 25cl glasses of your choice of beer

+ 1 FREE FLAMMEKUECHE TO SHARE - CLASSIC OR GRATINEE



WEEKDAYS LUNCHTIME OFFERS

MONDAY TO FRIDAY ONLY
(EXCLUDING BANK HOLIDAYS)

Lunchtime special 12€90

dish of the day or flam' of the month or meat of the week + 1€

Coffee with mini dessert
or flammekuechette (apple or banane with chocolate)

choice** of 25cl beer* or soft drink 25cl or 1/4 vittel

LUNCHTIME AND EVENING OFFERS

WEEKDAYS AND WEEKENDS

HAMBURGERS MENU 17€90

1 Classic Burger or 1 The North Burger

choice** of 25cl beer* or soft drink 25cl

Coffee

DUO MENU 12€90

1 Flammekueche choice

+ 1

apple or banana Flammekueche with chocolat

WELSH MENU 21€

1 Welsh Rarebit 3 Brasseurs
+ choice** of 50 cl Beer* + 1 coffee

STARTERS & SALADS



Bruaysienne Salad

Bones marrow with a hint of thym 6,90€

with toast and sea salt

Plate with a slice of Foie Gras 11,00€

Warm Goat Cheese Salad 5,90€ 10,90€

Lettuce, Tomatoes, Diced Bacon, Goat's cheese Toast.

Cesar Salad with Crispy Chicken 14,90€

Lettuce, Crispy Chicken, Red Onions, Tomatoes, Parmesan, hard-boiled egg, Caesar Sauce, Fried Onions, Croutons.

Mont Vallon Salad 11,90€

Lettuce, Tomatoes, News Potatoes sauteed in Guerande Salt, Raw Ham Raclette Cheese melted, Pickle.

Bruaysienne Salad 14,90€

Lettuce, Tomatoes, News Potatoes sauteed, Slices of Charolais Beef, ham with herbs Smoked pork, Fried Egg, Onion Confit, Cheese "Pavé du Nord", House-made Sauce.

MEAT & FISH



Pork Platter

Enjoy Bone marrow with your meat dish 2,50€

Steak Tartar as you like it 13,00€

"Filet Americain" 13,50€

Prepared Steak Tartare with condiments

Beef Topped with Fried Egg 10,60€

3Brasseurs Flank Steak 13,50€

Andouillette, Chitterling Sausage 12,90€

Butcher's Platter (approx 240g) 15,90€

Porks Ribs (approx 500g) 16,90€

Pork platter 15,90€

Toulouse Sausage, Pork Ribs, Marinated Pork Shoulder.

Beef Tongue with Tomato Sauce 12,90€

Salmon Escalope with white butter sauce 14,80€

Fish Sauherkraut 17,90€

Cod, Salmon, Smoked Fillet of Pollock, Potatoes, White Butter Sauce, Saffron Cabbage.

FLAMMEKUECHES

Delicious savoury tarts prepared on site.
Covered in fromage blanc and cream...



Pulled Pork Tacos

- Classic** ----- 5,90€
Onions, Diced Bacon
- Forestière** ----- 7,20€
Onions, Diced Bacon, Mushrooms
- Gratinee** ----- 7,40€
Onions, Diced Bacon, Grated Cheese
- 3 Brasseurs Special** ----- 8,50€
Onions, Diced Bacon, Mushrooms, Grated Cheese
- Tacos** ----- 11,50€
Onions, Cooked Sweet Peppers, Spicy Beef, Mozzarella, Galloway Cheddar, Hot Pepper Sauce, Salad.
- Fletwelsh** ----- 9,90€
Onions, Diced Bacon, Galloway Cheddar, Fried Egg
- Panaché** ----- 10,50€
Assorted of Flammekueche Fletwelsh, Forestière, Savoyarde
- Flammekueche of the Month** ----- 9,50€
Ask Your Waiter Restaurant
- Savoyarde 62** ----- 9,60€
Onions, Diced Bacon, Potatoes, Cheese Reblochon, Endive.
- Cannibale** ----- 9,90€
Onions, Chorizo, Ground Beef, Cooked Ham, BBQ Sauce, merguez sausages Grated Cheese.
- Ch'Baraque Irlandaise** ----- 12,50€
Onions, Cooked Ham, Galloway Cheddar, Old Fashion Mustard, Beef Meat, Grated Cheese, French Fries, Fried Egg
- Pulled pork tacos** ----- 12,90€
Onions, Potatoes, Pulled Pork Shoulder Marinated in Spices, Mozzarella, Cooked Onions, Lamb's Lettuce, Coriander Sauce.

SAUERKRAUT DISHES



3 Brasseurs Sauerkraut

+2€
Beer
Until 50cl
with choice**

- 3 Brasseurs Sauerkraut** ----- 12,90€
Cabbage Cooked in 3 Brasseurs Beer, Smoked Sausage, Paris Sausages, Smoked Bacon, Smoked Pork Roast, Steamed Potatoes.
- Fish Sauerkraut** ----- 17,90€
Cod, Salmon, Smoked Fillet of Pollock, Potatoes, White Butter Sauce, Saffron Cabbage.
- Peasant SauerKraut** ----- 17,90€
Cabbage Cooked in 3 Brasseurs Beer, Smoked Sausage, Paris Sausages, Smoked Bacon, Smoked Pork Roast, Steamed Potatoes. Knuckle of Ham
- Gastronome Sauerkraut** ----- 18,50€
Cabbage Cooked in 3 Brasseurs Beer, Smoked Sausage, Paris Sausages, Smoked Bacon, Smoked Pork Roast, Foie Gras, Steamed Potatoes.

Choice of topping: Each additional topping: 2€

French Fries, New Potatoes Sauteed (served with onions and diced bacon), Cabbage Cooked in 3 Brasseurs Beer, Pasta, Green Beans, Rice, Green Salad, Steamed Potatoes, Mashed Potatoes.

Choice of sauces: the second sauce: 0,50€

Shallot, Pepper, Maroilles Cheese, Tartar, Cocktail, White Butter Sauce (Nantais), Thyme.

DISHES NOT TO BE MISSED



3 Brasseurs gourmet platter

- Pot'Jevleesch** ----- 12,90€
Pieces of Pork, Veal, Poultry Cooked at Low Temperature, Served Cold, in House Made Jelly.
- XXL Pork Shank** ----- 18,50€
With sauteed potatoes & Cooked Cabbage
- 3 Brasseurs Flemish Beef Stew** ----- 12,90€
Traditional recipe from Northern France. Sweet and sour beef stewed in our brown beer.
- 3 Brasseurs Gourmet Platter** ----- 16,90€
A Selection of our Specialities: Mini Beef Stew, Mini Pot'Jevleesch, Mini Welsh Rarebit, Bone Marrow.

WELSH RAREBIT

- Irish Welsh Rarebit** ----- 12,90€
Galloway Cheddar Melted in 3 Brasseurs Brown Beer, Serve With Fench Fries.
- 3 Brasseurs Welsh Rarebit** ----- small 11,90€ --- large 14,90€
Slice of Bread Spread With Mustard, Ham, Galloway Cheddar Melted in 3 Brasseurs Brown Beer Serve With French Fries.
- Welshbourgeois** ----- 17,90€
Gourmet Bun, Minced Beef Burger, Lettuce, Tomatoes, Cooked Onions, Mustard, Galloway Cheddar Melted in 3 Brasseurs Brown Beer.
- Trio of Welsh** ----- 19,90€
Welsh 3 Brasseurs, Irish Welsh, The North Welsh, Served with Fries.

POUTINE

- 3 Brasseurs Poutine** ----- 12,90€
Pulled Beef Cooked in 3 Brasseurs Brown, Fries, Galloway Cheddar, Onion Confit, BBQ Sauce.
- Pulled pork poutine** ----- 13,90€
Fries, pulled pork shoulder marinated in spices, Galloway cheddar, mozzarella, coriander sauce, Cooked Onions.

BISTRO DISHES



Norman Platter

- Wraps St Catherine** ----- 10,50€
Onions, Chicken, Grated Cheese, Galloway Cheddar, Sweet Pepper, Cream.
- Wraps St Paul** ----- 11,90€
Onions, Chicken, Grated Cheese, Galloway Cheddar, Sweet Pepper, Cream, Merguez Sausages, BBQ Sauce.
- Fish and Chips with 3B Tartar Sauce** ----- 13,90€
- Sliced Chicken with Maroilles cheese** ----- 12,50€
- Norman Platter** ----- 15,50€
Half a baked Normandy AOP raw-milk camembert, ham with herbs, thinly sliced Chorizo and Rosette, smoked bacon, new potatoes sauteed in Guérande salt, Lettuce with balsamic, Tomatoes
- Chiconflette** ----- 13,90€
Potatoes, Diced Bacon, Endive, Cream, Cheese Reblochon.

HAMBURGERS



Single Double

- Hamburger** ----- 14,00€ ----- 16,90€
Gourmet Bun, Minced Beef Burger Cooked to Taste, Lettuce, Tomatoes, Cheddar, Barbecue Sauce.
- The North Hamburger** ----- 14,00€ ----- 16,90€
Gourmet Bun, Minced Beef Burger Cooked to Taste, Lettuce, Tomatoes, Smoked bacon, Maroilles cheese, Lettuce, gherkins, Cocktail Sauce.
- Hamburger of The Month** ----- 14,50€
Ask Your Waiter Restaurant
- Vegetarian Hamburger** ----- 14,00€
Gourmet Bun, Vegetarian Meat, Lettuce, Tomatoes, Cheddar, Barbecue Sauce.
- Hamburger Pilou, giant of Flanders** ----- 19,90€
Faluche bread, pork sausage, smoked bacon, smoked loin, hash browns, pan-fried leeks, lamb's lettuce, Pavé du Nord® cheese, coriander sauce.