

# OUR BEERS\* BREWED ON SITE

AVAILABLE ALL YEAR

ACCORDING TO OUR BREWER'S TASTE



25 cl  
3,10€

25 cl  
3,10€

25 cl  
3,10€

25 cl  
3,40€

25 cl  
3,40€

25 cl  
3,10€

25 cl  
3,40€

33 cl  
3,70€

33 cl  
3,70€

33 cl  
3,70€

33 cl  
4,20€

33 cl  
4,20€

33 cl  
3,70€

33 cl  
4,20€

50 cl  
5,20€

50 cl  
5,20€

50 cl  
5,20€

50 cl  
5,50€

50 cl  
5,50€

50 cl  
5,20€

50 cl  
5,50€



Taster selection 5,70€  
4 glasses 12 cl, blonde, blanche, ambrée, brune.

## BEERS TO ENJOY WITH FRIENDS

L'Apéro gourmand **NEW** 8,90€

2 glasses 25cl beer of your choice, Potted Beef of carbonnade, Homemade crackers with spent grain and chorizo.

Pitcher 13,90€

1.5 liters beer of your choice

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

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

\*Metre' of beer 29,00€

10 x 25cl glasses beer of your choice

+ 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€  
Plat du jour Fam. du mois Grillade

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 of 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

## SALADS



Warm Goat Cheese Salad small 5,90€ 10,90€  
Lettuce, Tomatoes, Diced Bacon, Goat's cheese Toast.

Caesar salad with chicken 14,90€

Lettuce, roasted cherry tomatoes, red onions, crispy chicken strips, parmesan, hard-boiled egg, croutons, fried onions, parsley, Caesar sauce.

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.

Smoked trout salad **NEW** 14,90€

Lettuce seasoned with balsamic vinaigrette, sautéed new potatoes with Guérande salt, smoked trout (French origin), roasted cherry tomatoes, hard-boiled egg, green beans, red onions.

Carpa salad **NEW** 14,90€

Iceberg lettuce and rocket, fresh beef carpaccio, croutons, parmesan, cherry tomatoes, red pesto sauce.

Verde salad **NEW** 13,90€

Leaf and iceberg lettuces, conchiglioni shell pasta, artichoke, green beans, avocado, courgette tagliatelle, lemon balm-mint vinaigrette with olive oil and honey.

## MEAT & FISH



Tartare and carpaccio duet

Enjoy a marrow bone as an addition to your meat dish 2,50€

Steak Tartare as you like it 13,00€

"Filet Americain" 13,50€

Prepared Steak Tartare with condiments

Minced beef burger topped with an egg 10,60€

3Brasseurs Flank Steak 13,50€

Andouillette, Chitterling Sausage 12,90€

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

Porcs Ribs (approx 500g) 16,90€

Tartare and carpaccio duet **NEW** 19,90€

Steak Tartare and Carpaccio of Beef

Beef Round Steak **NEW** 13,90€

Salmon Escalope with white butter sauce 14,80€

Fish Sauherkraut 17,90€

Cod, Salmon, Smoked Fillet of Pollock, Potatoes, White Butter Sauce,

Saffron Cabbage.

\*Alcohol abuse is dangerous for your health, please drink responsibly. \*\* 0.40€ price supplement. Price include service. Photos are not contractual.

## FLAMMEKUECHES

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



Ch'Baraque Irlandaise

4 Seasons

<b>Classic</b>	5,90€
Onions, Diced Bacon	
<b>Forestière</b>	7,20€
Onions, Diced Bacon, Mushrooms	
<b>Gratinée</b>	7,50€
Onions, Diced Bacon, Grated Cheese	
<b>3 Brasseurs Special</b>	8,50€
Onions, Diced Bacon, Mushrooms, Grated Cheese	
<b>Tacos</b>	11,50€
Onions, Cooked Sweet Peppers, Spicy Beef, Mozzarella, Galloway Cheddar, Hot Pepper Sauce, Salad.	
<b>Fletwelsh</b>	10,50€
Onions, Diced Bacon, Galloway Cheddar, Fried Egg	
<b>Panachée</b>	10,90€
Assorted of Flammekueche Fletwelsh, Forestière, Savoyarde	
<b>Flammekueche of the Month</b>	9,50€
Ask Your Waiter Restaurant	
<b>Cannibale</b>	9,90€
Onions, Chorizo, Ground Beef, Merguez sausage, Beef Cooked Ham, BBQ Sauce, Grated Cheese.	
<b>Ch'Baraque Irlandaise</b>	12,50€
Onions, Cooked Ham, Galloway Cheddar, Old Fashion Mustard, Beef Meat, Grated Cheese, French Fries, Fried Egg.	
<b>Tacos pulled pork</b>	12,90€
Red onions, potato, pulled pork shoulder marinated in spices, mozzarella, red onion relish, lettuce, coriander sauce.	
<b>Crispy chorizo</b> <span style="color: red;">NEW</span>	10,90€
Diced chorizo, cheddar, red onions, tortillas chips.	
<b>4 Seasons</b> <span style="color: red;">NEW</span>	9,90€
Roasted cherry tomatoes, artichoke, mushrooms, black olives, mozzarella, oregano.	
<b>Goat's cheese &amp; honey</b> <span style="color: red;">NEW</span>	10,90€
Onions, tomatoes, cooked ham, goat's cheese, honey.	

## SAUERKRAUT DISHES



3 Brasseurs Sauerkraut

3x FLAMMEKUECHES ARE GOLD AWARD-WINNERS

+2€

Beer Until 50cl with choice\*\*

<b>3 Brasseurs Sauerkraut</b>	13,50€
Cabbage Cooked in 3 Brasseurs Beer, Smoked Sausage, Paris Sausages, Smoked Bacon, Smoked Pork Roast, Steamed Potatoes.	
<b>Fish Sauerkraut</b>	17,90€
Cod, Salmon, Smoked fillet of pollak, Potatoes, White butter sauce, Saffron Cabbage.	
<b>Peasant Sauerkraut</b>	17,90€
Cabbage Cooked in 3 Brasseurs Beer, Smoked Sausage, Paris Sausages, Smoked Bacon, Smoked Pork Roast, Foie Gras, Steamed Potatoes.	
<b>Gastronome Sauerkraut</b>	18,50€
Cabbage Cooked in 3 Brasseurs Beer, Smoked Sausage, Paris Sausages, Smoked Bacon, Smoked Pork Roast, Foie Gras, Steamed Potatoes.	
<b>Choice of topping: Each additional topping: 2€</b>	
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.	
<b>Choice of sauces: the second sauce: 0,50€</b>	
Shallot, Maroilles cheese, tartar, BBQ, White Butter Sauce(Nantais)	

## DISHES NOT TO BE MISSED



3 Brasseurs Gourmet Platter

<b>Pot'jevleesch</b>	12,90€
Pieces of Pork, Veal, rabbit and Poultry Cooked at Low Temperature, Served Cold, in House Made Jelly.	
<b>XXL Pork Shank</b>	18,50€
With sauteed potatoes & Cooked Cabbage	
<b>3 Brasseurs Flemish Beef Stew</b>	13,50€
Traditional recipe from Northern France. Sweet and sour beef stewed in our brown beer.	
<b>3 Brasseurs Gourmet Platter</b>	16,90€
A Selection of our Specialities: Mini Beef Stew, Mini Pot'jevleesch, Mini Welsh Rarebit, Bone Marrow.	

## WELSH RAREBIT

<b>Irish Welsh Rarebit</b>	12,90€
Galloway Cheddar Melted in 3 Brasseurs Brown Beer, Serve With French Fries.	
<b>3 Brasseurs Welsh Rarebit</b>	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.	
<b>Welshbourgeois</b>	17,90€
Gourmet Bun, Minced Beef Burger, Lettuce, Tomatoes, Cooked Onions, Mustard, Galloway Cheddar Melted in 3 Brasseurs Brown Beer.	
<b>Trio of Welsh</b>	19,90€
Welsh 3 Brasseurs, Irish Welsh, The North Welsh, Served with Fries.	

## POUTINE



Pulled pork poutine

<b>Canadian Brewer's Poutine</b>	12,90€
Pulled Beef Cooked in 3 Brasseurs Brown, Fries, Galloway Cheddar, Onion Confit.	
<b>Pulled pork poutine</b>	13,90€
Fries, pulled pork shoulder marinated in spices, Galloway cheddar, mozzarella, coriander sauce, red onion relish.	

## BISTRO DISHES

<b>Wraps St Catherine</b>	10,50€
Onions, Chicken, Grated Cheese, Galloway Cheddar, Sweet Pepper, Cream.	
<b>Wraps St Laurent</b>	11,90€
Onions, Chicken, Grated Cheese, Galloway Cheddar, Sweet Pepper, Merguez sausage, Cream, BBQ Sauce.	
<b>Fish and Chips with 3B Tartar Sauce</b>	13,90€
<b>Filet mignon grilled with Maroilles cheese</b> <span style="color: red;">NEW</span>	14,90€
Pork filet mignon, new potatoes, Maroilles cheese sauce, Maroilles cheese.	

## HAMBURGERS



Pulled pork Burger

**A gluten-free burger bread is available.**

	Single	Double
<b>Hamburger</b>	14,00€	16,90€
Gourmet Bun, Minced Beef Burger Cooked to Taste, Lettuce, Tomatoes, Cheddar, Barbecue Sauce.		
<b>The North Hamburger</b>	14,00€	16,90€
Gourmet Bun, Minced Beef Burger Cooked to Taste, Lettuce, Tomatoes, Smoked bacon, Maroilles cheese, Lettuce, gherkins, Cocktail Sauce.		
<b>Hamburger of the Month</b>	14,50€	
Ask Your Waiter Restaurant		
<b>Vegetarian Hamburger</b>	14,00€	
Gourmet Bun, Vegetarian Meat, Lettuce, Tomatoes, Cheddar, BBQ sauce.		
<b>Croustillant Burger</b> <span style="color: red;">NEW</span>	14,90€	17,90€
Potato Pancakes, Minced Beef Burger cooked to Taste, Red Onions, Fried Egg, Cocktail Sauce.		
<b>Pulled pork</b> <span style="color: red;">NEW</span>	14,90€	17,90€
Malted barley bread, crispy pulled pork shoulder marinated in spices, lettuce, red onions, coriander sauce, cheddar.		
<b>Beef Caesar</b> <span style="color: red;">NEW</span>	15,90€	
Gourmet Bun, Minced Beef Burger Cooked to Taste, flakes of parmesan, tomatoes, red onions, fried onions, lettuce, Tomatoes, Caesar sauce.		