



LES TROIS
GARCONS



BISTRO - BURGER



APPETIZERS

SOUP OF THE DAY 4⁵⁰

Bread on request

FRENCH ONION SOUP 8⁵⁰

Cantonier cheese

BASKET OF FRENCH FRIES 5

Homemade mayonnaise

MINI POUTINE 6

French fries, cheese curds, signature sauce

FRIED CALAMARI 12⁵⁰

Chili/lime mayo

CHILI CON CARNE 7

Corn chips, sour cream, pico de gallo

ARUGULA AND BLUE CHEESE SALAD 11

Arugula, beets, bleu cheese, maple-frosted pecans, blueberries

SALMON TARTAR 12

Salmon, dill, lemon, fried tempura, guacamole, capers, shallots and homemade mayonnaise

PORK SHORT RIBS 9

Pieces of pork ribs smoked with pecan wood, glazed with chipotle and lime

INFERNAL TOWER OF ONION RINGS *to share* 9⁵⁰

Honey and chili sauce

POT OF MELTED BRIE *to share* 12

Dried cranberries, candied pears and onions, maple syrup

GOURMET SALADS

CAESAR'S ROMAINE *Appetizer 10 Main 16*

Artisanal bacon, garlic croutons, parmesan cheese, homemade Caesar vinaigrette

ASIAN *Main 17*

Roasted chicken, cashew nuts, bean sprouts, sliced vegetables, fried noodles, Asian vinaigrette

GOAT CHEESE *Main 19*

Grilled goat cheese, cranberries, strawberries, maple-frosted pecans, caramelized onions and Balsamic vinaigrette

SALMON DUO *Main 20*

Salmon filet, smoked salmon, pico de gallo, cucumbers, red onions, capers, guacamole, citrus vinaigrette

NACHOS

CLASSIC 16

Salsa, olives, jalapenos, Tex-Mex cheese, sour cream, guacamole

CHICKEN 19

Chipotle chicken, salsa, pico de gallo, jalapenos, Tex-Mex cheese, sour cream, guacamole

CHILI CON CARNE 19

Chili Con Carne, pico de gallo, jalapenos, Tex-Mex cheese, sour cream, guacamole, green onions

BEEF 19

Minced BBQ beef, pico de gallo, jalapenos, Tex-Mex cheese, sour cream, guacamole

BURGERS

Our beef burgers are made of 6 ounces of freshly ground meat from the *Géatan Rhéaume* butcher shop. Served in a daily fresh bread from the *La Fabrique* bakery with fries and homemade mayonnaise or with a green salad. Our potatoes come from Orleans Island and our bacon from the *Salaison Morin Farm*.

Choices of homemade mayo



Traditional



Curry



Maple & rosemary



Chipotle

THE AMERICAN 13⁵⁰

AAA ground beef, yellow cheddar, lettuce, tomatoes, ketchup, mustard

Extra — artisanal bacon 1,5 \$

THE BLUE 16⁵⁰

AAA ground beef, blue cheese, artisanal bacon, candied onions and pears, arugula, traditional mayonnaise

THE ORIGINAL 14

AAA ground beef, caramelized onions, Perron cheddar, traditional mayonnaise

Extra — artisanal bacon 1,5 \$

TOM POUCE 14⁵⁰

From grandmother Marie-Antoinette to grandson Jean-Philippe, a 3 story burger full of flavors and memories

INTER-WORKER 17⁵⁰

AAA ground beef, yellow cheddar, cheese curds, artisanal bacon, onion ring, lettuce, tomatoes, bourbon BBQ sauce

JULIEN'S VEGGIE BURGER 15

Chickpea, sunflower and mushroom patty, crumbled goat cheese, red beets, lettuce, traditional mayonnaise

B.L.T. 16

Cheese, maple-frosted pecans, traditional mayonnaise

HOT CHICKEN 16⁵⁰

Roasted chicken, lettuce, tomatoes, cheese curds, signature sauce, green peas

THE CHARLEVOIX 17⁵⁰

Double patty (3oz.) of AAA ground beef, 1608 and Hercule cheese from the Charlevoix dairy farm, caramelized and fried onions, artisanal bacon, bourbon BBQ sauce

THE BURGER CLUB 16⁵⁰

Roasted chicken breast, artisanal bacon, lettuce, tomatoes, Hercule cheese, traditional mayonnaise

QUÉBEC 17

AAA ground beef, 1608 cheese, bacon jam, maple and rosemary mayonnaise, onion ring, arugula

SALMON 17

Cajun salmon, guacamole, red onions, roasted tomatoes, arugula

BALBOA 17

Minced beef, grilled bell peppers, caramelized onions, Tex-Mex cheese, nachos chips, arugula, chili and lime mayo

BURGER OF THE MOMENT *Variable price*

EXTRA

Mini Poutine

4 \$

Onion rings (4)

5 \$

POUTINES

« THE POUTINE »

13

French fries, cheese curds, signature sauce

CHILI CON CARNE

16

French fries, cheese curds, homemade chili con carne, pico de gallo, signature sauce, sour cream, green onions

TROIS GARÇONS

16

French fries, cheese curds, signature sauce, artisanal bacon, coleslaw, onion ring

PHILLY STEAK

17

French fries, cheese curds, signature sauce, minced beef, grilled bell peppers, chili/lime mayo

THE MUST-HAVES

GROUND BIFTECK BEARNAISE SAUCE and FRIED ONIONS 15

Served with potato puree and bacon-flavored green peas

RIBS FRENCH FRIES AND MAYO *Half 19 Full 26*

Served with coleslaw

FISH & CHIPS FRENCH FRIES AND MAYO or GREEN SALAD 18

Cod filet breaded in St-Ambroise beer batter, homemade tartar sauce and coleslaw

1084 TARTAR FRENCH FRIES AND MAYO or GREEN SALAD 21

Fresh salmon, dill, lemon, fried tempura, guacamole, capers, shallots

DESSERTS

BAILEY'S CRÈME BRULÉE

— 6 —

CHEESECAKE AND BERRIES

— 6 —

CHOCOLATE MOUSSE

— 4 —

DESSERT COCKTAILS

BLACK VANILLA

*St-Ambroise Irish stout
and vanilla liqueur*

— 8⁵⁰ —

BARBU

*Espresso coffee
and Sambuca*

— 6 —

MAPLE CREAM

*St-Ambroise Cream Ale
and maple-flavored whisky*

— 8⁵⁰ —

SPECIALTY COFFEES — 8⁰⁰

Bailey's cappuccino

Bailey's, espresso coffee,
milk foam

Coureur des bois

Canadian maple-flavored
whisky, espresso coffee,
whipped cream

Cognac

Cognac VS, espresso
coffee, whipped cream

Brazilian

Brandy, Tia Maria, Grand
Marnier, espresso coffee,
whipped cream

Kentucky

Maker's Mark Bourbon,
Frangelico, espresso
coffee, whipped cream

COFFEES & TEAS

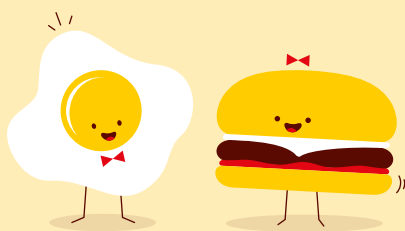
REGULAR COFFEE	☕ 2 ⁷⁵
ESPRESSO	☕ 3
ALLONGÉ	☕ 3
LATTE	☕ 3 ⁷⁵ ☕ 4 ⁷⁵

CAPPUCCINO	☕ 3 ⁷⁵
MOKA	☕ 3 ⁷⁵ ☕ 4 ⁷⁵
HOT CHOCOLATE	☕ 3 ⁷⁵ ☕ 4 ⁷⁵
TEA OR HERBAL TEA	☕ 2 ⁷⁵

FRUIT JUICES

ORANGE *or* GRAPEFRUIT *or* APPLE *or* CRANBERRY

3



Kids' menu

10 years old and under

BREAKFAST — 7\$

Includes: glass of milk or de juice

1 EGG

Ham *or* bacon *or* sausage with choice of white *or* wheat toast

CREPE OR FRENCH TOAST

With strawberries and blueberries, maple syrup or chocolate sauce

DINNER — 10\$

Includes: glass of milk, juice or soda and a chocolate brownie

THE LITTLE BURGER

Beef, cheddar, lettuce, tomato and ketchup, with fries or salad

MINI POUTINE

Fries, cheese curds, signature sauce

CHICKEN NUGGETS

Fries and ketchup

FRESHLY POACHED SALMON

With potato puree

BIÈRES



PRESSION

MOOSEHEAD 5⁵⁰ 7 23
Lager (5%)

GRIFFON 5⁵⁰ 7 23
Rousse (4.5%)

CHEVAL BLANC 6 8 25
Blanche (5%)

ST-AMBROISE 6 8 25
Cream Ale (5%)

ST-AMBROISE 6 8 25
IPA (6.2%)

ST-AMBROISE 6 8 25
Irish Stout (4.2%)

DEATH VALLEY 6 8 25
Double IPA (8%)

SAM ADAMS 6⁵⁰ 8⁵⁰ 28
Boston Lager (4.8%)

BITBURGER 6⁵⁰ 8⁵⁰ 28
Pilsner (4.8%)



Disponible en Buck de 1 litre - 15\$

McADAM 6⁵⁰ 8⁵⁰ 28
Cidre de pomme (4.7%)

BOUTEILLE

HEINEKEN (0.0%) SANS ALCOOL 5
Blonde 330ml

COORS LIGHT (4.2%) 341ml 6

SOL (4.5%) 341ml 7

HICKSON 8⁵⁰
IPA 500ml

CHARLES HENRI 8⁵⁰
Ambree 500ml

CHARLES HENRI 8⁵⁰
Blanche 500ml

SANG D'ENCRE 7⁵⁰
Irish Stout (5.5%) 375ml

APOCALYPSO 7⁵⁰
White IPA (6.5%) 375ml

LA PITOUNE 7⁵⁰
Lager (6%) 375ml



BLACK VELVET
*St-Ambroise Irish Stout,
Cidre McAdam*

— 8 —

WHITE VELVET
*Cheval blanc,
Cidre McAdam*

— 8 —

BLANCHE PÊCHE
*Cheval Blanc,
liqueur à la pêche*

— 8⁵⁰ —



COCKTAILS

OH CANADA 9

Canadian Club rye, sirop d'érable, amer à l'orange, orange

PIMM'S LIMONADE 8

Pimm's original, limonade, menthe, lime

SPRITZ 9

Apérol, Prosecco, soda, orange

BLOODY MARIACHI 10

Téquila Cazadores Blanco, sauce piquante, lime, clamato, épices maison

GIN TROIS GARÇONS 8

Gin Ungava, eau tonique, lime, menthe, concombre

DARK N'CIDER 9

Rhum Kraken noir épicé, ginger beer, lime, cidre de pomme

KENTUCKY MULE 10

Bourbon Wild Turkey, ginger beer, lime, angostura

BLOODY BACON 10

Vodka au bacon, Tabasco, Clamato, épices maison, bacon artisanal

SCOTCH WHISKIES

TÉ BHEAG 7

Scotch blended

BOWMORE 8⁵⁰

12 ans Islay

GLENFIDDICH 8

12 ans Highland

AUCHENTOSHAN 9

12 ans Lowland

COUPE SOIF

JUS 3

Orange, pamplemousse, pomme, canneberge, légumes

GINGER ALE *cannette* 3

LIQUEUR FONTAINE 3

*Pepsi - Pepsi Diet - 7up
Orange crush - Thé glacé*

LIMONADE MAISON 3⁵⁰

ARNOLD-PALMER 3⁵⁰

Thé glacé et limonade

PEPSI - PEPSI DIET 355ml 3⁵⁰

STEWART 3⁵⁰

Crème soda ou Root Beer

SAN PELLEGRINO *cannette* 3⁵⁰

Limonata ou Aranciata Rosso

MONTELLIER 4⁵⁰

Eau minérale



VINS

BULLES



PROSECCO MASI AGRICOLA MODELLO

8

-

36

Vénétie, Italie

ROEDERER ESTATE BRUT

-

-

65

Anderson Valley, Californie

ROSÉ



✦ **DOMAINE DE L'ORPAILLEUR**

7⁵⁰

12

34

Canton de l'est, Québec

ROSELINE PRESTIGE

-

-

38

Côtes de Provence, France

BLANC



CHARDONNAY CLIFF 79

7

11

30

Australie

✦ **DOMAINE DE L'ORPAILLEUR**

7⁵⁰

12

34

Canton de l'est, Québec

SAUVIGNON BLANC KIM CRAWFORD

9⁵⁰

16

44

Marlborough, Nouvelle-Zélande

PINOT GRIGIO RUFFINO LUMINA IGT

8

13

36

Vénétie, Italie

ALBANA

VINTAGE COLLECTION UMBERTO CESARI

8⁵⁰

14

40

Émilie-Romagne, Italie

CHARDONNAY

RAVENSWOOD VINTNERS BLEND

-

-

42

Californie, États-Unis

VINS

ROUGE



PINOT NOIR MEZZACORONA <i>Vénétie, Italie</i>	7 ⁵⁰	12	34
TREMPANILLO / GRENACHE / SYRAH JUAN DE JUANES <i>Valencia, Espagne</i>	8 ⁵⁰	14	40
CABERNET SAUVIGNON CLIFF 79 <i>Australie</i>	7	11	30
MALBEC DISEÑO <i>Mendoza, Argentine</i>	8	13	36
RASTEAU BENJAMIN BRUNEL AOC <i>Vallée du Rhône, France</i>	10	17	46
CABERNET SAUVIGNON SLOW PRESS <i>Monterrey, Californie</i>	9 ⁵⁰	16	44
MÉRITAGE LES PÉTALES D'OSOYOOS <i>Vallée de l'Okanagan, Canada</i>	-	-	62
MERLOT REDENTORE <i>Vénétie, Italie</i>	-	-	55
ZINFANDEL NAPA CELLAR <i>Napa Valley, Californie</i>	-	-	66
CABERNET SAUVIGNON BERINGER KNIGHTS VALLEY <i>Sonoma, Californie</i>	-	-	71

▶▶ *Importation privée*