

Breakfasts
7/7

LES TROIS
GARCONS



BISTRO - BURGER



APPETIZERS

SOUP OF THE DAY 4⁵⁰

Bread on request

FRENCH ONION SOUP 9

Cantonier cheese

BASKET OF FRENCH FRIES 5⁵⁰

Homemade mayonnaise

MINI POUTINE 6⁵⁰

French fries, cheese curds, signature sauce

FRIED CALAMARI 13

Chili/lime mayo

CHILI CON CARNE 7

Corn chips, sour cream, pico de gallo

ARUGULA AND GOAT CHEESE SALAD 11

Arugula, beets, crumbled goat cheese, maple-frosted pecans, blueberries

SALMON TARTAR 12⁵⁰

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

CHIPS AND GUACAMOLE 8

Corn chips, guacamole, pico de gallo

INFERNAL TOWER OF ONION RINGS *to share* 9⁵⁰

Honey and chili sauce

POT OF MELTED BRIE *to share* 13

Dried cranberries, candied pears and onions, maple syrup, pecans

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, and Balsamic vinaigrette

SALMON DUO Main 20

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

NACHOS

CLASSIC 16

Salsa, olives, pico de gallo, jalapeños, Tex-Mex cheese, sour cream, guacamole

CHICKEN 19

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

CHILI CON CARNE 19

Chili, salsa, pico de gallo, jalapeños, Tex-Mex cheese, sour cream, guacamole, green onions

BEEF 19

Ground beef, salsa, pico de gallo, jalapeños, 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

14

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

Extra — artisanal bacon 1,5 \$



THE BLUE

17

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



THE ORIGINAL

14⁵⁰

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

Extra — artisanal bacon 1,5 \$



TOM POUCE

15

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

15⁵⁰

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



B.L.T.

16

Cheese, maple-frosted pecans, traditional mayonnaise



THE BURGER CLUB

16⁵⁰

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



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



SALMON

17

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



QUÉBEC

17

AAA ground beef, 1608 cheese, bacon jam, maple and rosemary mayonnaise, fried onions, arugula



BURGER OF THE MOMENT

Variable price

EXTRA

Mini Poutine
4 \$

Onion rings (4)
5 \$

POUTINES

« THE POUTINE »

13⁵⁰

French fries, cheese curds, signature sauce

CHILI CON CARNE

16⁵⁰

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

TROIS GARÇONS

16⁵⁰

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

GALVAUDE

17⁵⁰

French fries, cheese curds, signature sauce, roasted chicken, peas

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 18⁵⁰

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

— 6⁵⁰ —

CHEESECAKE AND BERRIES

— 6⁵⁰ —

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

BIÈRES



PRESSION   

TREMBLAY 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
Abricot (5%)

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

DEATH VALLEY 6 8 25
Double IPA (8%)

BITBURGER 6⁵⁰ 8⁵⁰ 28
Pilsner (4.8%)

McADAM 6⁵⁰ 8⁵⁰ 28
Cidre de pomme (4.7%)

BOUTEILLE 

MOOSE LIGHT 6
341ml (4%)

SAM ADAMS 7
Boston lager, 355ml (4%)

BITBURGER DRIVE 5
330ml (0%)



HICKSON 8
IPA, 500ml (6.2%)

CHARLES HENRI 8
Ambrée, 500ml (6.2%)

CHARLES HENRI 8
Blanche, 500ml (5.1%)

CHARLES HENRI 8
Stout, 500ml (6%)



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

MOSCOW MULE 10

Vodka Grey Goose, ginger beer, romarin, lime

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

SANPELLEGRINO 3⁵⁰

Limonata - Aranciata Rossa

LIQUEUR FONTAINE 3

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

ARNOLD-PALMER 3⁵⁰

Thé glacé et limonade

GINGER ALE *cannette* 3

MONTELLIER 500ml 4⁵⁰

Eau minérale

LIMONADE MAISON 3⁵⁰



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

8⁵⁰

14

40

Côtes de Provence, France

BLANC



✦ **DOMAINE DE L'ORPAILLEUR**

7⁵⁰

12

34

Canton de l'est, Québec

SAUVIGNON BLANC KIM CRAWFORD

9⁵⁰

16

44

Marlborough, Nouvelle-Zélande

SOAVE IL STEFANINI

8⁵⁰

14

40

Vénétie, Italie

PINOT GRIGIO RUFFINO LUMINA IGT

8

13

36

Vénétie, Italie

CHARDONNAY CLIFF 79

7

11

30

Australie

ALBANA

VINTAGE COLLECTION UMBERTO CESARI

8⁵⁰

14

40

Émilie-Romagne, Italie

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
RASTEAU BENJAMIN BRUNEL AOC <i>Vallée du Rhône, France</i>	10	17	46
CABERNET SAUVIGNON JOIE <i>Vallée de Cachapoal, Chili</i>	8	13	36
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*