

WELCOME TO THE DOMAINE HANDFIELD

The Handfield family dedicated to the art of hospitality for 85 years

In the early 1930's, Irène and Victor Handfield, owners of the ancestral family home, start welcoming guests into their guest house called "V'la le bon Vent".

In 1945, son of Irène and Victor; Conrad, with his spouse Micheline, converts the guesthouse into Handfield Inn focusing on gastronomical experiences which earned them fame for years to come. Conrad, as a true entrepreneur and influential personality in the Quebec tourism industry, has for mission to share his ancestors' traditions through his culinary knowhow; from the farm to the table, ancestral architecture as well as the warmth of local hospitality.

Following more than 85 years of existence supported by the third generation of Handfields, the Domain continues to devote itself to the promotion of patrimonial traditions and the Richelieu Valley featuring local products in its menu offerings.

You will find throughout the menu, products from neighbouring villages, as well as different Québec regions. Moreover, you will find many maple flavoured dishes, promoting maple syrup from the domain's maplery.

This initiative earned us the designation "Predominantly Québécois Menu": a recognition program for restaurants promoting Québec's grown as well as transformed food products in Québec, in their menu creation.

Enjoy your experience.



ÉTABLISSEMENT PARTENAIRE



COLD STARTERS

À la carte

Québec's greenery, apple ,cheddar, maple vinaigrette		9\$
Game Terrine, pepper corn & beer relish		9\$
Smoked salmon from la fée des grèves & garnishes		12\$
Fresh oysters on the shell served with a mignonette	6/18\$	12/34\$

(ask your server about the daily selection)

HOT STARTERS

Young goat stuffed cabbage roll from St-Roch, squash purée	15\$
Mushrooms sautéed in balsamic vinegar	12\$
Shrimps from Sept-îles and mushroom crêpe au gratin	14\$
Baked oysters, assorted garnishes	4/18\$

SATURDAY NIGHT OYSTER BAR 50\$

(FROM OCTOBER TO NOVEMBER 11)

Variety of fresh oysters with accompagnements. You shuck, you enjoy!

KETTLE

Soup of the day	6\$
Traditional pea soup	7\$
French onion soup, apple & cheese gratin	8\$
Oyster soup velouté, with cream, garlic and paprika	10\$



SLOW COOKED DISHES

	<u>Table d'hôte du soir</u>	<u>À la carte</u>
Québec style stewed pork shank & meatballs	37\$	26\$
Maple glazed sweetbreads & morel mushrooms	40\$	29\$
Braised veal flank à la normande	42\$	31\$
Guineafowl leg from St-Antoine, scallop, chorizo, beer caramel sauce	41\$	30\$

THE GRILL

Grilled tofu, mushrooms, lentils, sundried tomato virgin oil & coriander	37\$	27\$
Nagano pork cutlet, blue cheese, bacon and maple sauce	41\$	30\$
New York steak 280 gr. (10 oz)	56\$	45\$
Québec rack of lamb with burdock root, honey and thyme sauce	69\$	59\$
Beef tenderloin 170 gr. (6 oz)	60\$	49\$
Appalaches venaison loin, mistelle & boreal haskap berry sauce	57\$	49\$

Beef dishes are served with your choice of Bordelaise or green peppercorn sauce

THE SEA

Catch of the day, fresh herbs and garlic flower coulis	prix du marché	
Oysters in a cidre sauce, served in puff pastry with vegetable ragoût & sautéed mushrooms	42\$	31\$
Applewood smoked salmon, glazed with maple and apple cider vinegar	41\$	30\$



CHEESE

	À la carte
Québec cheese selection 100gr.	16\$

DESSERTS

Oldfashioned sugar pie	8\$
Crème brûlée of the moment	8\$
Fresh fruit salad homemade cake, maple fudge, maple bufala yogurt from St-Charles	8\$
Frozen delights (sorbet, yogurt or ice cream)	8\$
Golden fries, choco-caramel dip	8\$

BEVERAGES

Brewed coffee	3\$
Tea, infusion	3\$
Espresso, cappucino	4\$
Special coffees	12\$