

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.

In the intimacy of the ancestral restaurant or during a private event in one of our bucolic venues, it is our pleasure to introduce our local producers to our valued customers.

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, parmesan, raspberries, vinaigrette fenugrec	8.5\$
Game terrine with red sweet pepper, corn & beer relish	9\$
Smoked salmon from la fée des grèves & garnishes	12\$
Buffulo milk mozzarella & heirloom tomatoes	14\$

HOT STARTERS

Young goat stuffed cabbage roll, squash purée	14\$
Mushrooms sautéed in balsamic vinegar	12\$
Nordic shrimp & mushroom crêpe au gratin	13\$

KETTLE

Soup of the day	6\$
Traditional pea soup	7\$
French onion soup, apple & cheese gratin	8\$



SLOW COOKED DISHES

	Table d'hôte du soir	À la carte
Québec style stewed pork shank & meatballs	35\$	25\$
Maple glazed Sweetbreads & morel mushrooms in puff pastry	38\$	28\$
Braised veal flank, à la normande	40\$	30\$
Duck confit, oyster mushrooms, devil sauce	39\$	29\$

THE GRILL

Guinea fowl & scallop, beer caramel sauce, prosciutto, green apples	39\$	29\$
New York steak 280 gr. (10 oz)	53\$	43\$
Quebec rack of lamb with burdock root, honey & thyme sauce	66\$	56\$
Beef tenderloin 170 gr. (6 oz)	57\$	47\$
Venaison loin, apple mistelle & camerise sauce	57\$	47\$

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

THE RIVER

Catch of the day, garlish flowers & sautéed spinach	market price	
Seafood pot-au-feu with arugula, mint & estragon garnish	45\$	35\$
Poached trout, asparagus & ground cherry marmelade, Labrador tea	39\$	29\$



CHEESE

	À la carte
Québec cheese selection 100gr.	15\$

DESSERTS

Domaine`s sugar tartlet	7.5\$
Crème brûlée of the moment	7.5\$
Fresh fruit salad homemade cake, maple fudge & Buffalo maple yogurt from Saint-Charles	7.5\$
Frozen delights (sorbet, yogurt or ice cream)	7.5\$
Fresh fruit cup, rose water syrup	7.5\$

BREUVAGES

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