

BIENVENUE AU 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



AJOUTEZ 20\$ AU PRIX DE VOTRE PLAT PRINCIPAL AFIN DE COMPOSER VOTRE TABLE D'HÔTE 3 SERVICES
ADD \$20 TO THE PRICE OF THE MAIN DISH AND GET A 3 COURSE TABLE D'HÔTE
1 ENTRÉE STARTER | 1 POTAGE SOUP | 1 PLAT PRINCIPAL MAIN PLATE

LES ENTRÉES

THE STARTERS

ASSIETTE DU BÛCHERON, tourtière Micheline, ketchup aux fruits et betteraves, oreilles de crisse LUMBERJACK PLATE, Micheline meat pie, fruits and beet ketchup, pork rinds	12\$
SALADE DU MARAÎCHER VEGETABLE MIX SALAD	13\$
FEUILLETÉ AUX CHAMPIGNONS, sauce vin blanc, crème et ciboulette SAUTEED MUSHROOM PUFF PASTRY, white wine sauce, cream and chives	16\$
RACLETTE AU FROMAGE OKA, jambon à l'os, saucisse à l'érable et pommes de terre grelot OKA CHEESE RACLETTE, smoked ham on the bone, maple sausage and baby potatoes	20\$
SAUMON FUMÉ, câpres, oignons rouges et citron SMOKED SALMON, capers, red onions and lemon	18\$

LES MARMITES

THE KETTLE

SOUPE AUX POIS À LA CANADIENNE CANADIAN PEA SOUP	11\$
POTAGE CULTIVATEUR FARMER'S SOUP	11\$
SOUPE À L'OIGNON À LA ROUSSE DE FARNHAM, croutons, fromage suisse, gratinée FRENCH ONION SOUP WITH FARNHAM RED BEER, croutons, swiss cheese, au gratin	13\$

LA MARÉE

THE SEA

POISSON DU JOUR CATCH OF THE DAY	Selon l'arrivage Market price
LINGUINI AUX CREVETTES ET PALOURDES, sauce crémeuse à l'ail et paprika fumé SHRIMP AND CLAM LINGUINI, creamy garlic sauce and smoked paprika	28\$
SAUMON GRILLÉ, sauce chimichurri, julienne de légumes GRILLED SALMON, chimichurri sauce and julienned vegetables	35\$



GRILLADES & BRAISÉS

GRILLED AND BRAISED

VIANDE DU JOUR

MEAT OF THE DAY

Selon l'arrivage
Market price

TOURNEDOS DE LÉGUMES SUR SAUCE TOMATE AUX HERBES, accompagné de son Tian, champignon Portobello (plat végétarien) VEGETABLE TOURNEDOS ON TOMATO AND HERB SAUCE, accompanied by its Tian, Portobello mushroom (vegetarian dish)	26\$
RAGOÛT DE PATTES ET BOULETTES « GRAND-MÈRE » "GRANDMOTHER STYLE" STEW, of paws and meatballs	36\$
BOEUF BRAISÉ AUX CHAMPIGNONS, légumes racines MUSHROOM BRAISED BEEF, root vegetables	36\$
MAGRET DE CANARD RÔTI, sauce à l'orange, mousseline de panais ROASTED DUCK BREAST, orange sauce, parsnip purée	42\$
MIGNON DE BOEUF GRILLÉ 200gr, sauce vin rouge et échalotes ou sauce béarnaise GRILLED BEEF MIGNON 200gr, red wine and shallot sauce or bearnaise sauce	54\$
TARTARE DE BOEUF (170gr), frites, salade roquette et vinaigrette balsamique, copeaux de parmesan BEEF TARTAR (170gr), fries, arugula salad, balsamic vinaigrette, parmesan shaving	32\$
LINGUINI CARBONARA CARBONARA LINGUINI	25\$

LES DOUCEURS

THE SWEETS

FROMAGES DU MAÎTRE AFFINEUR CHEESE PLATTER BY THE MASTER REFINER	20\$
SALADE DE FRUITS MAISON, crème glacée à la vanille HOMEMADE FRUIT SALAD, vanilla ice cream	9\$
CRÈME BRÛLÉE AU SUCRE D'ÉRABLE MAPLE SUGAR CRÈME BRÛLÉE	13\$
TARTE AU CHOCOLAT ET AGRUMES, coulis de framboises CHOCOLATE AND CITRUS PIE, raspberry coulis	14\$
TARTE TATIN AUX POMMES, crème glacée à la vanille APPLE TART TATIN, vanilla ice cream	14\$
TARTE AU SUCRE, SUGAR PIE, crème glacée à la vanille SUGAR PIE, vanilla ice cream	13\$