

# Welcome to *La Fille des Vignes*

Here, we keep things simple!

Just good products, beautifully presented dishes, and the desire to make sure you have a great time!

Our cuisine is generous and creative, featuring fresh ingredients and a touch of originality in every dish.

Part of our menu changes every month, allowing you to discover new flavours throughout the seasons.

We are committed to local produce and, whenever possible, choose short supply chains. We are passionate about showcasing the products and expertise of our local producers, farmers and growers.

Sit back, choose, savour...  
The rest is on your plate!

Thank you for being here, and... Bon appétit!

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All our dishes are prepared on site by our team.

During busy periods, waiting times may be slightly longer. Thank you for your understanding.

All our meats are sourced from France. All our desserts are homemade.

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## **OUR LOCAL PARTNERS**

Christophe – “MAISON GAIFFIER” – Fruit & Vegetables

Zoé – “Le Goûter d’Uzès” – Burger Buns

“La Table de Solange” – Family-run Aveyron-based company  
(Farmers, butchers & cheesemakers)

“Lozère Viande” – A group of farmers from Cantal, Aveyron and Lozère

“Maison Grasset” – Organic Bread

GAEC Sanhes – Farm Ice Cream Producer, Aveyron

WINE PRODUCERS: Domaine Saint-Firmin, Domaine Natura, Domaine de l’Aqueduc, Domaine du Mioula, Julie Karsten, Le Marchand de Vin.

## To Start

*A starter cannot be served as a main course.*

### **CRISPY EGGPLANT** 11€

Breaded eggplant served with tzatziki sauce.

### **MONTS LAGAST PORK PÂTÉ** 10€

Made in Aveyron, served with toast and gherkins.

### **GRILLED OCTOPUS & CHORIZO** 13€

Marinated octopus, cooked in-house, served with homemade hummus.

## Salads

### **CAESAR SALAD** 20€

Lettuce, homemade breaded chicken, hard-boiled egg, anchovies and Parmesan shavings. Homemade dressing.

### **EGGPLANT LASAGNA** 20€

Grilled eggplant, fresh lasagna sheets, cured ham, basil pesto, stracciatella, sun-dried tomatoes, Parmesan and pine nuts.

### **BREADED CAMEMBERT & HAM** 20€

Homemade breaded Camembert (150 g, raw milk), Aveyron ham, green salad.

## Main Courses

### **AUBRAC SIRLOIN STEAK & TAPÉE POTATOES** 28€

Served with maître d'hôtel butter with your choice of pepper, blue cheese or persillade. +/- 300g

### **SEGALA BURGER** 21€

Beef burger with creamy Ségala cheese sauce, pickles, bacon and caramelized onions, served with fries. Double burger +€5. Vegetarian version available with a soy patty (no bacon).

### **PAPPARDELLE WITH CLAMS\*** 19€

Pasta served with clams, white wine sauce, a touch of cream and sun-dried tomatoes. (\*Cytherea)

## From Around The World

### **CRISPY CHILI RAVIOLI** 11€

Filled with chicken and vegetables

Starter : 3 pieces

Main course : 7 pieces - 19€

### **VIETNAMESE BO BUN** 19€

**CHOICE OF : SHRIMP, BEEF OR TOFU**

Bowl with lettuce, carrots, cucumber, rice noodles, spicy satay sauce, coriander, mint, peanuts and sesame.

Beef option : +2€

### **JAPANESE CHICKEN KATSU BURGER** 22€

Homemade breaded chicken, cabbage coleslaw with Japanese mayonnaise, tonkatsu sauce.

Served with fries seasoned with Shichimi Togarashi spices.

### **THAI GYOZA SOUP WITH RED CURRY** 19€

Chicken and vegetable-filled dumplings served in a broth (chicken, coconut milk, red curry, ginger, garlic, onions, soy sauce, sesame oil), bok choy and a touch of crispy chilli.

## To Finish

### **AVEYRON CHEESES** 12€

Pavé du Larzac, Cabécou goat's cheese and Tome du Ségala.

### **GRAND MARNIER CRÈME BRÛLÉE** 7,50€

### **LEMON & COCONUT TART** 8€

### **COFFEE OR TEA WITH DESSERTS SELECTION** 9€

