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!

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.

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

OUR STARTERS ARE ONLY SERVED WITH A MAIN COURSE

ROASTED PEAR & BURRATINA WITH CHILI HONEY, ROCKET 12€

BUTTERNUT VELOUTÉ & CRISPY CHORIZO 11€
With crème fraîche and a touch of Espelette pepper.

GRILLED OCTOPUS & SAUTÉES ARTICHOKES 13€
Octopus marinated and cooked in-house, served with virgin salad dressing

Salad Corner

CAESAR SALAD 20€
Salad, homemade breaded chicken, hard-boiled egg, anchovies, bacon and parmesan shavings. Homemade dressing.

TARTIFLETTE 20€
Potatoes, Reblochon AOP, smoked lard, white wine

AUTUMN SALAD 19€
Quinoa, roasted butternut, feta, spinach, pomegranate, rocket.

Main Courses

AUBRAC SIRLOIN, SMASHED POTATOES 28€
Served with a rich jus. Approx. 300g

THE SÉGALA BURGER 21€
Steak made with Aubrac beef, creamy Tome du Ségala cheese sauce, pickles, bacon, and caramelised onions. Served with fries. Double burger +5€.
Vegetarian version : soy patty, no bacon

AUTUNNALE PAPPARDELLE 21€
Pasta served with a chestnut-stuffed chicken escalope wrapped in bacon.

Around The World

CRISPY CHILI RAVIOLI 11€
Stuffed with chicken and vegetables.
Starter - 3 pieces
Main - 7 pieces - 19€

VIETNAMESE BOBUN : CHOICE OF : PRAWNS, BEEF, OR TOFU 19€
Bowl with salad, carrots, cucmber, rice noodles, satay chili sauce, coriander, mint, peanuts, and sesame
Beef version : +2€

JAPANESE KATSU CHICKEN BURGER 22€
Burger with homemade breaded chicken, cabbage coleslaw with Japanese mayonnaise, and tonkatsu sauce.
Served with Shichimi Togarashi-spiced fries

THAI PRAWN SOUP 19€
With coconut milk, red curry, and mushrooms.
Served with rice.

To Finish

All our desserts are made-in-house

AVEYRON CHEESES 12€
Larzac Pavé, Cabécou goat cheese, and Ségala Tome

CHESTNUT CRÈME BRÛLÉE 7,50€

TIRAMISU 8€

LE MERVEILLEUX 8€
Chocolate chip cake with pears and hazelnuts

APPLE FONDANT & MASCARPONE 8€

COFFEE OR TEA WITH DESSERTS 10€