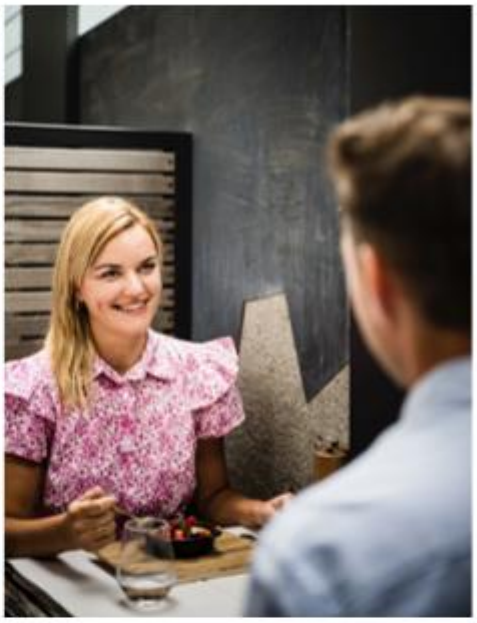
VIEL
HMMM...











THIS IS
VIEL NOIS



Viel Nois: here is our secret recipe

Pleased to meet you! We are Mum Erna and Dad Franz.
But we couldn't do it without our children Steffi and Michi
and the friendly and helpful Viel Nois team.
We've been passionate about hospitality for over 25 years.
Here is our recipe for success:
Take our trusted suppliers from the valley
who guarantee the very best products for us.
Add our legendary chef Valentina and her kitchen team who make
everything yummy.
The results are dishes that are fresh and traditional, with an international touch.

Because Viel Nois means...
Lots of flavour.
Really authentic.
And you can taste the love for our land and our people.
Because our secret is simple: we just want to make our guests happy!

DRINKS
FIRST!













WHET YOUR APPETITE WITH OUR APERITIFS

OUR CLASSICS

PROSECCO „CA DEL RU“ 0,2 l
VALDOBBIADENE
€ 4,50

APEROL SPRITZ
Aperol, Prosecco, Soda
€ 6,00

HUGO
Elderflower syrup, Prosecco, Soda,
fresh mint
€ 6,00

ERNA´S FAVORITE
Martini Bianco, rose limonade, Prosecco
€ 6,80

LILLET WILDBERRY
Lillet Blanc, Wild Berry tonic, fresh forest fruits
€ 6,50

BLACK HUGO
Black currant syrup from the Partschiller farm,
Prosecco, Soda, Mint
€ 6,50



OUR APERITIFS MADE BY MICHI

GINGER SPRITZ
Homemade ginger syrup, Prosecco, soda
€ 6,50

GEISLER SPRITZ
Homemade raspberry syrup, Ginger Beer, Prosecco, soda
€ 6,50

LAVENDER SPRITZ
Homemade lavender syrup, Prosecco, soda
€ 6,80

NON ALCOHOLIC

THE REFRESHER
Elderflower syrup, ginger ale, mint, soda, lime
€ 6,00

OSCAR
Elderflower syrup, bitter, soda, mint
€ 6,00

SPARKLING ROCCO
South Tyrolian apple aperitif
€ 5,50

VIRGIN PASSION FRUIT
Syrup from local honey, lemon juice,
Passionfruit “Limestone” Tonic
€ 6,50

ALPEX SPRITZ
(local nonalcoholic Spritz)
South Tyrolian Orange-citrus Spritz
€ 6,00



We have MANY other options available, just ask.

WE NEVER SAY NO TO “VINO”

OUR WHITE WINES
(ALSO SERVED BY THE GLASS)

Our house wine from the barrel
Chardonnay - Veneto
¼ l € 4,60 ½ l € 9,20

Müller Thurgau „Sass Rigais“
Cantina Manni Nössing
0,1 l € 5,50 ¼ l € 12,90 ½ l € 25,80

Kerner
Cantina Valle Isarco
0,1 l € 5,00 ¼ l € 11,40 ½ l € 22,70

Sylvaner
Cantina Valle Isarco
0,1 l € 4,80 ¼ l € 11,00 ½ l € 22,00

OUR RED WINES
(ALSO SERVED BY THE GLASS)

Our house wine from the barrel
Vernatsch/Schiava „Turm“
Cantina Schreckbichl
¼ l € 4,60 ½ l € 9,20

Lagrein „Grieser“
Cantina Bolzano
0,1 l € 5,00 ¼ l € 11,60 ½l € 23,00

St. Magdalener „Classico“
Cantina Bolzano
0,1 l € 4,80 ¼ l € 11,00 ½ l € 22,00

Pinot nero „Fuxleiten“
Cantina Pfitscher
0,1 l € 6,50 ¼ l € 15,00 ½ l € 30,00

Cabernet Franc Riserva Ventis
Cantina Cortaccia
0,1 l € 6,50 ¼ l € 15,00 ½ l € 30,00

DRAFT BEER

Forst Kronen
0,3 l € 3,70 0,5 l € 6,00

Franziskaner Hefe
0,3 l € 3,70 0,5 l € 6,00

Forst Felsenkeller beer (non filtered)
0,3 l € 3,80 0,5 l € 6,20

BOTTLED BEER

Hubenbauer Pale Ale Alpengold unfiltred (South Tyrol)
0,33 l € 6,80

Ichnusa (Italy)
0,33 l € 3,70

Keiler Bier (Germany)
0,50 l € 6,00

Gluten free beer
0,33 l € 5,50

NON – ALCOHOLIC BEER

Forst, 0,0 %
0,33 l € 3,70

Franziskaner Hefe non alcoholic
0,33 l € 3,70

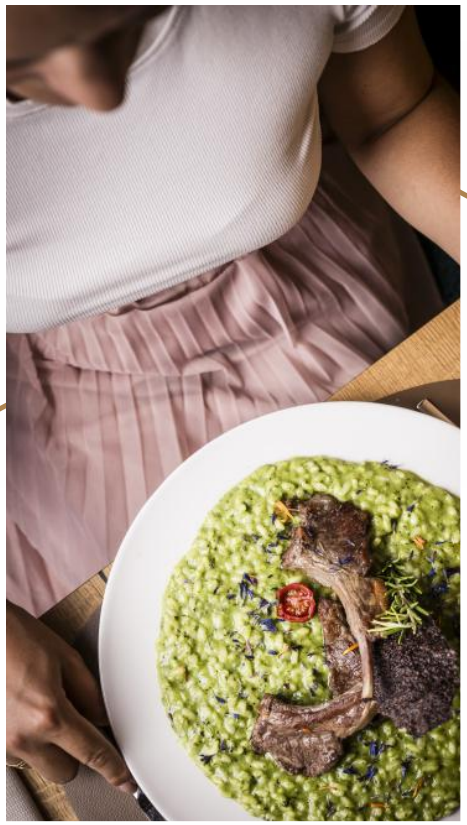
TASTE
OF VIEL NOIS











TRADITIONAL DISHES FROM VAL DI FUNES

Cold cuts from our butcher with homemade bacon,
smoked salami sausages, Furchetta lamb ham,
homemade smoked beef and local cheese
€ 17,50 G/M

Variation of homemade dumplings served with coleslaw:
Bacon dumpling, spinach dumpling & cheese dumpling
(waiting time 15 minutes)
€ 15,00 C/A/G

Homemade beetroot dumplings
with sauce made from local alpine cheese
€16,50 C/A/G

Lamb roast of local sheep with herb polenta from the “Stiefler” farm at Teis
€29,00 A/G

For the set meal we charge a **surcharge of 2,00€/person**.
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COLD STARTERS

Local beef tartare "Viel Nois" with homemade focaccia, butter, pumpkin purée and oven-roasted beetroot
as a starter: €19,00
as a main course: €23,00 A/C/G/M

Bruschetta made with ODLES bread
topped with tomato and olive tatar, creamy Stracciatella, and Michi's homemade smoked bacon
as starter €14,00
as a main course €17,50 A/G

Variation of Hummus (Pumpkin and Beetroot)
with grilled vegetables and deep-fried Tomino cheese
As a starter: €14,00
As a main course: €21,00 P/A/G

SALADS

Small mixed salad
€ 7,50

VIEL LOCAL SALAD
Autumn salad | local lamb ham | quail egg from our local farmer Emil goat cheese pearl | roasted grains
€ 16,70 C/E/H

SOUPS

Beef consommé with two homemade bacon dumplings
(waiting time 15 minutes)
€ 9,50 A/C/G/L

Delicate chestnut cream soup
with roasted bacon cubes from Michi's piglets
€10,00 A/G

WARM STARTERS



Creamy risotto made with wild herbs from Carmen's mountain herb garden, served with lamb racks
from the local sheep "Brillenschaf"
€ 20,50 A/G



Homemade herb Tagliatelle
with ragout from local sheep "Brillenschaf"
€18,00 A/ G

Homemade Spaghetti alla Carbonara
with Michi's homemade smoked bacon
and crunch from the typical South Tyrolian Brittle bread
€16,60 A/C/G

Our warm starters are served as main courses.
We are happy to serve you smaller portions at a discount of €2.

MAIN COURSES

Beef Tagliata with rocket, Parmesan shavings,
tomato and potato wedges
€ 31,00 G

Spareribs served with baked potatoes, filled with herb curd
cheese, and barbecue sauce
€21,90 G

Breaded pork escalope “Vienna style” served with French fries,
lemon & cranberry jam
€ 19,00 A

Origin labeling of meat, dairy products and eggs

We always try to use local ingredients. If necessary,
ingredients from the
from the EU and non-EU are used.



FOR OUR LITTLE GUESTS

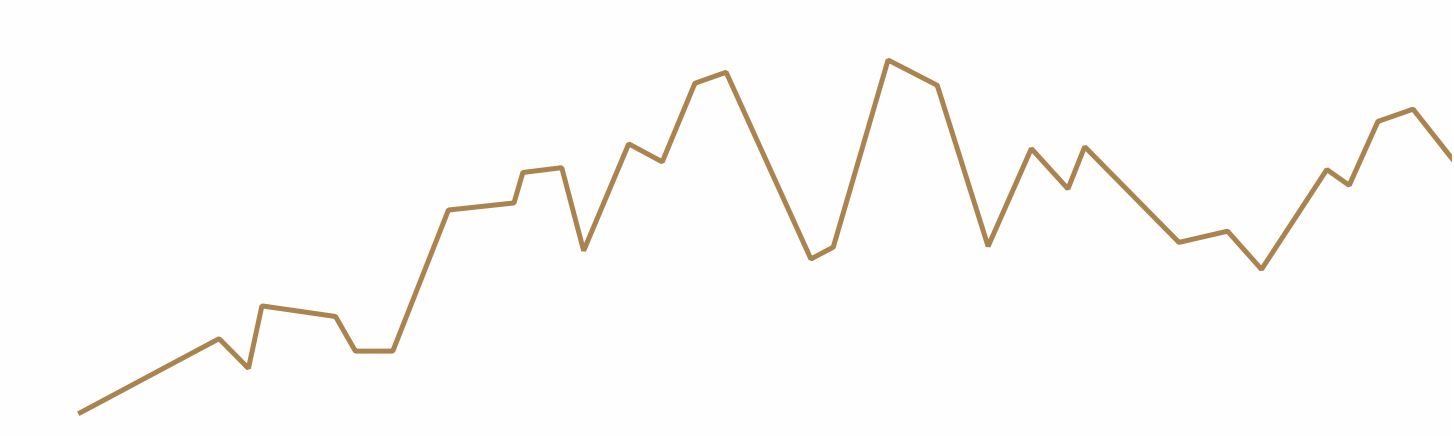
Rapunzel spaghetti with mild tomato sauce
€ 8,50 A

PIRATE PLATTER
baked fish fingers (6 pieces) with French fries
€ 11,00 A

BENJAMIN SCHNITZEL
small Viennese schnitzel with French fries
€ 11,00 A

PIZZA MISS PIGGY
tomatoes, mozzarella, ham, pineapple
€ 10,00 A/G

PIZZA HARRY POTTER
tomatoes, mozzarella, baby sausage
€ 10,00 A/G



PIZZA

from the wood-fired oven











PIZZA

Every Pizza is also available:

gluten free
+ € 4,00

Lactose free Mozzarella
+ € 1,50

with Khorasan dough from local grain
+ € 2,00

SPECIALS

PIZZA STEFFI
Tomatoes, mozzarella, cherry tomatoes, philadelphia, cured ham
€ 13,50 A/G

PIZZA MIGL
Tomatoes, mozzarella, spicy salami, tuna, courgettes, peperonata, baby mozzarella
€ 13,50 A/G/D

PIZZA TAGGL
Tomatoes, mozzarella, tuna, onions, spicy salami, gorgonzola, peperonata
€ 13,50 A/G/D

PIZZA SUMMER
Tomatoes, mozzarella, grilled courgettes, Philadelphia, Datterini tomatoes, grilled king prawns
€14,50 A/G/D

PIZZA PICCANTINA
with dough from Khorasan wheat
(local flour from farm “Huber” at Tiso)
Tomatoes, mozzarella, salami Nduja (spicy), Datterini tomatoes, rocket, Burrata (after the oven)
€14,50 A/G

CALZONE & FILONCINO

CALZONE
Tomaten, Mozzarella, Schinken, Champignon
Pomodoro, mozzarella, prosciutto cotto, champignon
€ 12,00 A/G

TRIPLE CALZONE
Mozzarella, ham & mushrooms, spicy salami & spinach, tuna & onion
€ 13,00 A/G/D

TUNA FILONCINO
Mozzarella, tuna, onions, oregano, extra tomatoes sauce
€ 12,50 A/G/D

SHRIMPS FILONCINO
Mozzarella, gamberetti, courgettes, cherry tomatoes,
grilled shrimp skewer, extra tomatoes sauce
€ 14,50 A/G/D

PIZZA UFO (DOUBLE BASE)
Mozzarella, ham, mushrooms, spicy salami, gorgonzola
€ 17,00 A/G

PIZZA RUEFEN
Calzone - one half stuffed with gorgonzola and spinach;
The other half stuffed with tomatoes, mozzarella,
courgettes, peppers, aubergines, parmesan
€ 13,50 A/G

BUFFALOES

PIZZA BUFALA
Tomatoes, oregano, buffalo mozzarella
€ 11,50 A/G

PIZZA „LIGHT“
Tomatoes, buffalo mozzarella, cherry tomatoes, basil
€ 12,50 A/G

FITNESS
Tomatoes, cherry tomatoes, rocket, buffalo mozzarella
€ 13,50 A/G

FISH

PIZZA NORWEGIAN
Tomatoes, mozzarella, salmon, Philadelphia, rocket
€ 14,00 A/G/D

SEEFOOD PIZZA
Tomatoes, mozzarella and seafood
€ 14,00 A/G/Q

SHRIMP PIZZA
Tomato, mozzarella and shrimps
€ 13,00 A/G/D

NAPLES
Tomato, mozzarella, anchovies
€ 11,00 A/G

VEGETARIAN

VEGETARIAN
Tomatoes, mozzarella, spinach, courgettes, peppers, aubergines, asparagus, parmesan

€ 13,50 A/G

PIZZA KABIR
Tomatoes, mozzarella, brie, fresh tomatoes & basil

€ 12,50 A/G

GOURMET PIZZA
Tomatoes, mozzarella, spinach, asparagus, porcini

€ 13,00 A/G

SPRING PIZZA
Tomato, mozzarella, fresh tomatoes, rocket and oregano

€ 12,50 A/G

GREEK PIZZA
Tomatoes, mozzarella, feta cheese, cherry tomatoes and olives

€ 13,00 A/G

PIZZA VIEL FRESH
Tomatoes, mozzarella, zucchini, red onion, mozzarella pearls, roasted cherry tomatoes, basil pesto, fresh basil

€ 14,50 A/G

LOCAL

SPECTACLED SHEEP PIZZA
Tomatoes, mozzarella, ham from the sheep of Funes

€ 15,00 A/G

possible with dough from Khorasan wheat (from the Huber farm at Tiso) +2,00 €

CLASSICS

MARGHERITA
Tomatoes, mozzarella, oregano
€ 8,70 A/G

MARINARA
Tomatoes, oregano, garlic
€ 7,80 A/G

TUNA PIZZA
Tomatoes, mozzarella, tuna
€ 11,50 A/G/D

HAM & MUSHROOMS
Tomatoes, mozzarella, ham, mushrooms, oregano
€ 12,00 A/G

DIAVOLA
Tomatoes, mozzarella, spicy salami, green pepperoni, olives
€ 12,50 A/G

4 CHEESE PIZZA
Tomatoes, various cheese varieties
€ 12,00 A/G

CAPRICCIOSA
Tomatoes, mozzarella, ham, artichokes, mushrooms, capers, oregano
€ 13,30 A/G

PIZZA JOGI
Tomatoes, mozzarella, spicy salami, olives, onions, green pepperoni, garlic
€ 13,50 A/G

PIZZA VIEL NOIS
Tomatoes, mozzarella, fresh tomatoes, mushrooms, porcini, gorgonzola, bacon
€ 13,50 A/G

CALABRESE
Tomatoes, mozzarella, spicy salami, peperonata, onions
€ 13,00 A/G

BOSCAIOLA
Tomatoes, mozzarella, wild mushrooms
€ 13,50 A/G

DISCO
Tomatoes, mozzarella, ham, mushrooms, spicy salami
€ 13,00 A/G

ROTONDA
Tomatoes, mozzarella, fresh tomatoes, courgettes, spicy salami
€ 13,00 A/G

FARMER´S PIZZA
Tomatoes, mozzarella, garlic, pepperoni, onions, egg
€ 13,00 A/G/C

PIZZA FROM THE BOSS
Tomatoes, mozzarella, courgettes, brie, tuna, spicy salami
€ 13,00 A/G/D

PIZZA GAMPENALM
Tomaotes, mozzarella, mushrooms, gorgonzola, bacon
€ 13,00 A/G

PIZZA BRESAOLA
Tomatoes, mozzarella, bresaola, rocket salad, parmesan
€ 13,50 A/G

PIZZA SICILIANA
Tomatoes, mozzarella, capers, anchovies, spicy salami
€ 12,50 A/G

PIZZA VIAGRA
Tomatoes, mozzarella, tuna, spicy salami, green peppers
€ 13,00 A/G/D

PIZZA REGINA
Tomatoes, mozzarella, spicy salami, spinach, gorgonzola
€ 13,00 A/G



VIEL
OUR LOCALS













The Villnöss Valley in the Dolomites is the **first Slow Food Travel destination in South Tyrol**. This project pursues the the preservation of the diversity of agriculture, the traditional production of food, regional culinary traditions, diversity of flavors, the support of artisanal food producers and active cooperation between consumers and producers.
It is committed to the respectful use of available resources for food and the preservation of regions and traditions.

Slow Food® Travel | ODLES SLOW DOLOMITES

OUR PRODUCERS

MESNERHOF.
Local fruit and vegetables and dairy farming.

STIEFLERHOF.
High-quality cereals, fruit and viticulture.

FURCHETTA.
Fine specialties from the local sheep “Brillenschaf”.

MOUTAIN HERB GARDEN.
Wild, aromatic and medicinal herbs.

HUABERHOF.
Biodynamic cultivation of wine, cereals
and potatoes as well as sheep farming.

Origin labeling of meat, dairy products and eggs

We always try to use local ingredients. If necessary, ingredients from the
from the EU and non-EU are used.

KEY

Vegetarian

The Val di Funes sheep breed

Slow Food

Vegan

Gluten free

Upon request we serve gluten-free bread. If necessary, frozen products are also used.

ALLERGEN NOTICE

If certain substances cause you allergies or intolerances, please let us know when ordering. The “gluten-free” label refers to dishes prepared without grains containing gluten. However, please note that our restaurant kitchen uses flours containing this element. In addition, upon request, we also offer certified gluten-free bread, individually packaged for baking. A list with all dishes containing allergens is available in our restaurant.

STOFFE ODER ERZEUGNISSE, DIE ALLERGIEN ODER UNVERTRÄGLICHKEITEN AUSLÖSEN
SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE
SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

Unsere Speisen und Getränke können folgende Stoffe enthalten:
I nostri cibi e le nostre bevande possono contenere le seguenti sostanze:
Our dishes and beverages can contain the following substances:

A	Glutenhaltiges Getreide, namentlich , Gerste, Hafer, Dinkel, Kamut oder davon sowie daraus hergestellte	Cereali contenenti glutine, cioè: zo, avena, farro, kamut o i loro rodotti derivati.	Cereals containing gluten, namely: y, oats, spelt, kamut or their s, and products thereof.
B	Krebstiere und daraus gewonnene	Crostacei e prodotti a base di	Crustaceans and products thereof
C	Eier und daraus gewonnene Erzeugnisse	Uova e prodotti a base di uova	Eggs and products thereof
D	Fische und daraus gewonnene	Pesce e prodotti a base di pesce	Fish and products thereof
E	Erdnüsse und daraus gewonnene	Arachidi e prodotti a base di	Peanuts and products thereof
F	Sojabohnen und daraus gewonnene	Soia e prodotti a base di soia	Soybeans and products thereof
G	Milch und daraus gewonnene schließlich Laktose)	Latte e prodotti a base di latte	Milk and products thereof e)
H	Schalenfrüchte, namentlich Mandeln mmunis L.), Haselnüsse (Corylus avellana), ns regia), Kaschunüsse (Anacardium cannüsse (Carya illinoiesis (Wangenh.) K. e Bertholletia excelsa), Pistazien (Pistacia a- oder Queenslandnüsse (Macadamia daraus gewonnene Erzeugnisse, außer tellung von alkoholischen Destillaten hylalkohol landwirtschaftlichen Ursprungs;	Frutta a guscio, vale a dire: gdalus communis L.), nocciole), noci (Juglans regia), noci di ium occidentale), noci di pecan sis (Wangenh.) K. Koch), noci del etia excelsa), pistacchi (Pistacia damia o noci del Queensland nifolia) e i loro prodotti, tranne per utilizzata per la fabbricazione di ncluso l'alcol etilico di origine	Nuts, namely: almonds mmunis L.), hazelnuts (Corylus s (Juglans regia), cashews cidentale), pecan nuts (Carya ngenh.) K. Koch), Brazil nuts elsa), pistachio nuts (Pistacia vera), ueensland nuts (Macadamia roducts thereof, except for nuts alcoholic distillates including ethyl ltural origin
L	Sellerie und daraus gewonnene	Sedano e prodotti a base di	Celery and products thereof
M	Senf und daraus gewonnene Erzeugnisse	Senape e prodotti a base di	Mustard and products thereof
N	Sesamsamen und daraus gewonnene	Semi di sesamo e prodotti a esamo	Sesame seeds and products
O	Schwefeldioxid und Sulphite in von mehr als 10 mg/kg oder 10 mg/l als ndenes SO2, die für verzehrfertige oder eisungen des Herstellers in den Zustand zurückgeführte Erzeugnisse zu	Anidride solforosa e solfiti in uperiori a 10 mg/kg o 10 mg/litro totale da calcolarsi per i prodotti sti pronti al consumo o ricostituiti alle istruzioni dei fabbricanti	Sulphur dioxide and sulphites at f more than 10 mg/kg or 10 mg/litre otal SO2 which are to be calculated roposed ready for consumption or according to the instructions of the
P	Lupinen und daraus gewonnene	Lupini e prodotti a base di lupini	Lupin and products thereof
Q	Weichtiere und daraus gewonnene	Molluschi e prodotti a base di	Molluscs and products thereof