

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 ½ l € 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

Traditional potato and beef stew, with roast potatoes, old recipe

€ 23,50

G

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



COLD STARTERS

Local beef tartare "Viel Nois" with homemade focaccia,
butter and mustard sauce

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



Deep fried Tomino cheese, grilled summer vegetables and hummus

As a starter: €14,00

As a main course: €21,00

P/B/G

SALADS



Small mixed salad



€ 7,50



VIEL LOCAL SALAD

Summer salad | local lamb ham | quail egg from our local farmer Emil
goat cheese pearl | roasted grains

€ 16,70

C/E

SOUPS

Beef consommé with two homemade bacon dumplings
(waiting time 15 minutes)

€ 9,50

A/C/G/L

Fine lemongrass soup with deep fried shrimp

€9,90

A/L/G/Q

WARM STARTERS

Homemade 'Viel Nois' maccheroni
with tomato and meat sauce, garlic, cream,
ham and mushrooms

€ 13,80

A/C/G



Creamy risotto made with wild herbs from Carmen's mountain
herb garden, served with lamb racks
from the local sheep "Brillenschaf"

€ 19,00

A/G

Homemade Spaghetti alla Carbonara
with Michi's homemade smoked bacon
and crunch from the typical South Tyrolian Brittle bread

€16,60

A/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 fresh summer vegetables and potato wedges
€ 29,50 L/G



Vièl Nois Burger

Homemade burger bun with a juicy beef patty from local “Geisler Rind” beef, bacon–onion chutney, fresh lettuce, tomatoes, and red onions, served with wedges and a homemade dip

€ 20,00

A/G

Spareribs served with baked potatoes, filled with herb curd cheese, and barbecue sauce

€21,90

L/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

Tomatoes, 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 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.



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".

MOUNTAIN 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 EU and non-EU are used.

KEY



Vegetarian



The Val di
Funes sheep
breed



Slow Food
Travel



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 Weizen, Gerste, Hafer, Dinkel, Kamut oder daraus sowie daraus hergestellte Erzeugnisse	Cereali contenenti glutine, cioè: grano duro, grano tenero, avena, farro, kamut o i loro prodotti derivati.	Cereals containing gluten, namely: wheat, rye, oats, spelt, kamut or their products, and products thereof.
B	Krebstiere und daraus gewonnene Erzeugnisse	Crostacei e prodotti a base di crostacei	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 Erzeugnisse	Pesce e prodotti a base di pesce	Fish and products thereof
E	Erdnüsse und daraus gewonnene Erzeugnisse	Arachidi e prodotti a base di arachidi	Peanuts and products thereof
F	Sojabohnen und daraus gewonnene Erzeugnisse	Soia e prodotti a base di soia	Soybeans and products thereof
G	Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)	Latte e prodotti a base di latte	Milk and products thereof (including lactose)
H	Schalenfrüchte, namentlich Mandeln (Corylus avellana), Haselnüsse (Corylus avellana), Cashewnüsse (Anacardium occidentale), Paranüsse (Carya illinoensis (Wangenh.) K. Koch), Bertholletia excelsa, Pistazien (Pistacia vera) oder Queenslandnüsse (Macadamia integrifolia) und daraus gewonnene Erzeugnisse, außer Ethylalkohol landwirtschaftlichen Ursprungs;	Frutta a guscio, vale a dire: mandorle (Corylus avellana), nocciole (Corylus avellana), noci (Juglans regia), noci di mandorle (Anacardium occidentale), noci di pecan (Carya illinoensis (Wangenh.) K. Koch), noci del Brasile (Bertholletia excelsa), pistacchi (Pistacia vera) e i loro prodotti, tranne per l'etile alcolico di origine agricola.	Nuts, namely: almonds (Corylus avellana), hazelnuts (Corylus avellana), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), Queensland nuts (Macadamia integrifolia) and products thereof, except for nuts alcoholic distillates including ethyl alcohol of agricultural origin
L	Sellerie und daraus gewonnene Erzeugnisse	Sedano e prodotti a base di sedano	Celery and products thereof
M	Senf und daraus gewonnene Erzeugnisse	Senape e prodotti a base di senape	Mustard and products thereof
N	Sesamsamen und daraus gewonnene Erzeugnisse	Semi di sesamo e prodotti a base di sesamo	Sesame seeds and products thereof
O	Schwefeldioxid und Sulphite in Mengen von mehr als 10 mg/kg oder 10 mg/l als freies SO ₂ , die für verzehrfertige oder weiterverarbeitete Erzeugnisse des Herstellers in den Zustand zurückgeführte Erzeugnisse zu	Anidride solforosa e solfiti in quantità superiori a 10 mg/kg o 10 mg/litro di SO ₂ totale da calcolarsi per i prodotti pronti al consumo o ricostituiti secondo le istruzioni dei fabbricanti	Sulphur dioxide and sulphites at a concentration of more than 10 mg/kg or 10 mg/litre of total SO ₂ which are to be calculated according to the instructions of the manufacturer
P	Lupinen und daraus gewonnene Erzeugnisse	Lupini e prodotti a base di lupini	Lupin and products thereof
Q	Weichtiere und daraus gewonnene Erzeugnisse	Molluschi e prodotti a base di molluschi	Molluscs and products thereof