

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
€ 5,50

CAMPARI SPRITZ
Campari, Prosecco, Soda
€ 5,50

HUGO
Elderflower syrup, Prosecco, Soda,
fresh mint
€ 5,50

ERNA'S FAVORITE
Martini Bianco, rose limonade, Prosecco
€ 6,50

LILLET WILDBERRY
Lillet Blanc, Wild Berry tonic, fresh forest fruits

BLACK HUGO
Black currant syrup, Prosecco, Soda, Mint
€ 6,00



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
€ 6,50

NON ALCOHOLIC

THE REFRESHER

Elderflower syrup, ginger ale, mint, soda
€ 6,00

OSCAR

Elderflower syrup, bitter, soda, mint
€ 5,50

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
€ 5,50



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 € 4,90 ¼ l € 11,30 ½ l € 22,60

Riesling Aristos

Cantina Valle Isarco

0,1 l € 6,00 ¼ l € 14,50 ½ l € 29,00

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 € 4,90 ¼ l € 11,50 ½ l € 23,00

St. Magdalener „Classico“

Cantina Bolzano

0,1 l € 4,60 ¼ l € 10,80 ½ l € 21,60

Pinot nero „Fuxleiten“

Cantina Pfitscher

0,1 l € 6,50 ¼ l € 15,00 ½ l € 30,00

Cabernet Sauvignon „Campaner“

Cantina Caldaro

0,1 l € 6,00 ¼ l € 14,00 ½ l € 28,00

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, Bresaola and cheese from the "Gsoihof" farm

€16,50

G/M

Variation of homemade dumplings served with coleslaw: Bacon dumpling, spinach dumpling & cheese dumpling (waiting time 15 minutes)

€14,90

C/A/G

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

€22,00

G



Lamb roast of local sheep with herb polenta from the "Stiefler" farm at Teis

€29,00

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: €18,80

as a main course: €22,80

A/C/G/M



Deep fried Tomino cheese, grilled vegetables and hummus

As a starter: €13,50

As a main course: €18,00

P/B/G

Pickled beef, served with red onions and
Roman's homemade bread

as a starter - €13,00

as a main course - €16,50

SALADS



Small mixed salad



€ 7,00



VIEL LOCAL SALAD

Winter salad | local lamb ham | quail egg from South Tyrol



goat cheese pearl | roasted grains



€ 15,90

C/E



CAPRESE – BURRATA SALAD

Winter salad | Culatello | homemade Grissini | Burrata | figs

€ 15,50

A/G

SOUPS

- Beef consommé with two homemade bacon dumplings
(waiting time 15 minutes)
€ 9,50 A/C/G/L
- Celery-thyme cream soup
with croutons made from Roman's homemade bread
€9,30 G/L

WARM STARTERS



- Homemade beetroot gnocchi, served with ragout of Villnöß
Geisler beef *
€ 16,60 A/C/G



- Homemade Tagliolini with mediterranean vegetables and Burrata
€ 16,50 A/G



- Homemade Schlutzkrapfen with spinach filling,
served in brown butter *
€17,00 A/G



- Wild herb risotto from Carmen's garden
with lamb racks from the "Villnösser Brillenschaf" sheep
€18,90 G

- Spaghetti alla Bolognese
€ 13,50 A/G/L

*For this product, we use flour from "Villnöss" grain

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

MAIN COURSES

Tender veal cheeks with Brussels sprouts, celery purée & crispy onions
€ 27,80 L/G

Beef steak with wild broccoli and La Ratte potatoes
€ 31,00 G

Spareribs with stuffed baked potatoes and barbecue sauce
€20,50 G

Breaded pork escalope "Vienna style" served with French fries, lemon & cranberry jam
€ 18,00 A

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.



FOR OUR LITTLE GUESTS

Rapunzel spaghetti with mild tomato sauce
€ 8,00

A

PIRATE PLATTER
baked fish fingers with French fries
€10,00

A

BENJAMIN SCHNITZEL
small Viennese schnitzel with French fries
€10,00

A

PIZZA MISS PIGGY
tomatoes, mozzarella, ham, pineapple
€9,50

A/G

PIZZA HARRY POTTER
tomatoes, mozzarella, baby sausage
€9,50

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

€ 14,30

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

€ 12,40

A/G/D

SHRIMPS FILONCINO

Mozzarella, gamberetti, courgettes, cherry tomatoes,
grilled shrimp skewer, extra tomatoes sauce

€ 14,00

A/G/D

PIZZA UFO (DOUBLE BASE)

Mozzarella, ham, mushrooms, spicy salami, gorgonzola

€ 17,00

A/G



BUFFALOES

PIZZA BUFALA

Tomatoes, oregano, buffalo mozzarella

€ 11,50

A/G

PIZZA „LIGHT“

Tomatoes, buffalo mozzarella, cherry tomatoes, basil

€ 12,00

A/G

FITNESS

Tomatoes, cherry tomatoes, rocket, buffalo mozzarella

€ 12,50

A/G

FISH

PIZZA NORWEGIAN

Tomatoes, mozzarella, salmon, Philadelphia, rocket

€ 14,00

A/G/D

SEEFOOD PIZZA

Tomatoes, mozzarella and seafood

€ 13,50

A/G/Q

SHRIMP PIZZA

Tomato, mozzarella and shrimps

€ 12,50

A/G/D

NAPLES

Tomato, mozzarella, anchovies

€ 10,80

A/G

VEGETARIAN

-  VEGETARIAN
Tomatoes, mozzarella, spinach, courgettes, peppers,
aubergines, asparagus, parmesan
€ 13,00 A/G

-  PIZZA KABIR
Tomatoes, mozzarella, brie, fresh tomatoes & basil
€ 12,00 A/G

-  GOURMET PIZZA
Tomatoes, mozzarella, spinach, asparagus, porcini
€ 12,80 A/G

-  SPRING PIZZA
Tomato, mozzarella, fresh tomatoes, rocket and oregano
€ 12,00 A/G

-  GREEK PIZZA
Tomatoes, mozzarella, feta cheese, cherry tomatoes and olives
€ 12,50 A/G

-  PIZZA RUEFEN
Calzone - one half stuffed with gorgonzola and spinach;
The other half stuffed with tomatoes, mozzarella,
courgettes, peppers, aubergines, parmesan
€ 13,00 A/G

LOCAL



SPECTACLED SHEEP PIZZA

Tomatoes, mozzarella, ham from the sheep of Funes

€ 14,50

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

€ 12,00

A/G

4 CHEESE PIZZA

Tomatoes, various cheese varieties

€ 12,00

A/G

CAPRICCIOSA

Tomatoes, mozzarella, ham, artichokes, mushrooms, capers, oregano

€ 13,00

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

€ 12,50

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

€ 12,50

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*

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.

