

# 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  
**€ 5,00**

CAMPARI SPRITZ  
Campari, Prosecco, Soda  
**€ 5,00**

HUGO  
Elderflower syrup, Prosecco, Soda,  
fresh mint  
**€ 5,00**

ERNA ´S FAVORITE  
Martini Bianco, rose limonade, Prosecco  
**€ 6,00**

LILLET WILDBERRY  
Lillet Blanc, Wild Berry tonic, fresh forest fruits  
**€ 6,00**



## OUR APERITIFS MADE BY MICHI

### GINGER SPRITZ

Homemade ginger syrup, Prosecco, soda

**€ 6,00**

### GEISLER SPRITZ

Homemade raspberry syrup, Ginger Beer, Prosecco, soda

**€ 6,50**

### LAVENDER SPRITZ

Homemade lavender syrup, Prosecco, soda

**€ 6,00**

## NON ALCOHOLIC

### THE REFRESHER

Elderflower syrup, ginger ale, mint, soda

**€ 5,50**

### OSCAR

Elderflower syrup, bitter, soda, mint

**€ 5,00**

### SPARKLING ROCCO

South Tyrolian apple aperitif

**€ 5,00**

### SAN BITTER

white or red

**€ 3,00**



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

**¼ l € 11,50      ½ l € 23,00**

Sauvignon „Winkl“  
Cantina Terlano

**¼ l € 14,00      ½ l € 28,00**

Kerner  
Cantina Valle Isarco

**¼ l € 10,80      ½ l € 21,60**

Sylvaner  
Cantina Valle Isarco

**¼ l € 10,80      ½ l € 21,60**

### 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

**¼ l € 10,80      ½ l € 21,60**

St. Magdalener „Classico“  
Cantina Bolzano

**¼ l € 10,90      ½ l € 20,00**

Pinot nero „Fuxleiten“  
Cantina Pfitscher

**¼ l € 14,00      ½ l € 28,00**

Cabernet Sauvignon „Campaner“  
Cantina Kaltern

**¼ l € 12,60      ½ l € 25,00**

## DRAFT BEER

Forst Kronen

**0,3 l € 3,50      0,5 l € 5,80**

Franziskaner Hefe

**0,3 l € 3,50      0,5 l € 5,80**

Forst Felsenkeller beer (not filtered)

**0,3 l € 3,70      0,5 l € 6,00**

## BOTTLED BEER

Hubenbauer Pale Ale Alpengold unfiltered (South Tyrol)

**0,33 l € 6,00**

Ichnusa (Italy)

**0,33 l € 3,70**

Keiler Bier (Germany)

**0,50 l € 5,80**

Gluten free beer

**0,33 l € 3,80**

## NON – ALCOHOLIC BEER

Forst, 0,0 %

**0,33 l € 3,60**

Franziskaner Hefe non alcoholic

**0,33 l € 3,60**

# TASTE OF VIEL NOIS





## TRADITIONAL DISHES FROM VAL DI FUNES



Slow Food



Cold cuts from our butcher with bacon, smoked salami sausages, furchetta lamb ham, Bresaola and cheese from the "Gsoihof" farm

**€ 16,00**

G/M

Variation of homemade dumplings served with coleslaw:  
Bacon dumpling, spinach dumpling & cheese dumpling

**€ 14,5**

**0**  
C/A/G

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

**€ 20,50**

G



Slow Food



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

**€28,00**

G

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



## COLD STARTERS

Our hand chopped Viel Nois local veal tartare with sour cream ice cream, homemade brioche bread & egg Benedict

**120 g € 17,00**

**180 g € 21,50**

A/G/M

Asparagus salad with homemade herb ham, self-made wild garlic grissini and Bolzano sauce

**As a starter: €13,50**

**As a main course: €16,00**

A/C

Poached char with crispy apple and fennel salad, fennel sauce and herb oil

**As a starter: €17,80**

**As a main course: €21,00**

D

## SALADS



Small mixed salad



**€ 6,50**



Greek salad

Feta cheese, tomatoes, olives, red onion, peppers, cucumbers

**€ 12,50**

G



VIEL LOCAL SALAD

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

goat cheese pearl | roasted grains

**€ 15,20**

C/E



SPRING SALAD

Mixed salad, strawberry, rhubarb, cashew nuts

**€ 11,50**

H

Grilled vegetables and baked Tomino cheese and hummus

**€ 16,00**

G

Dressing:  
Balsamico  
Natural

## SOUPS

Creamy asparagus soup  
with homemade wild garlic grissino and braised shrimp  
**€ 10,00**

A/D/G

Beef consommé with two homemade dumplings  
**€9,30**

A/C/G/L

## WARM STARTERS

Homemade tagliolini with wild garlic pesto, pignoli, burrata & stewed tomato  
**€ 15,00**

A/G/C/H

Homemade Maccheroni "Viel Nois"  
tomato meat sauce, garlic, cream, ham and mushrooms  
**€ 13,50**

A/G/C

Homemade wild garlic tortelli with asparagus, cress and Bolzano sauce  
**€16,90**

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 spring vegetables, wedges and Sweet chili sauce  
**€ 27,50**

Braised veal cheek from local veal  
with green asparagus risotto  
**€26,00**

L/G

Breaded pork escalope "Vienna style" served with French fries,  
lemon & cranberry jam  
**€ 17,50**

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  
**€ 7,00**

A

PIRATE PLATTER  
baked fish fingers with French fries  
**€ 9,00**

A

BENJAMIN SCHNITZEL  
small Viennese schnitzel with French fries  
**€ 9,50**

A

PIZZA MISS PIGGY  
tomatoes, mozzarella, ham, pineapple  
**€ 8,50**

A/G

PIZZA HARRY POTTER  
tomatoes, mozzarella, baby sausage  
**€ 8,50**

A/G



# PIZZA

from the wood-fired oven



## PIZZA

Every Pizza is also available:

gluten free  
**+ € 4,00**

Lactose free Mozzarella  
**+ € 1,50**

With whole grain dough  
**+ € 2,00**

## SPECIALS

PIZZA STEFFI  
Tomatoes, mozzarella, cherry tomatoes, philadelphia, cured ham  
**€ 12,40** A/G

PIZZA MIGL  
Tomatoes, mozzarella, spicy salami, tuna, courgettes, peperonata, baby mozzarella  
**€ 12,50** A/G/D

PIZZA TAGGL  
Tomatoes, mozzarella, tuna, onions, spicy salami, gorgonzola, peperonata  
**€ 12,50** A/G/D

PIZZA SUMMER  
Tomatoes, mozzarella, grilled courgettes, Philadelphia,  
Datterini tomatoes, grilled king prawns  
**€14,20** A/G/D

## CALZONE & FILONCINO

### CALZONE

Tomaten, Mozzarella, Schinken, Champignon  
Pomodoro, mozzarella, prosciutto cotto, champignon

**€ 11,50**

A/G

### TRIPLE CALZONE

Mozzarella, ham & mushrooms, spicy salami & spinach, tuna & onion

**€ 12,50**

A/G/D

### TUNA FILONCINO

Mozzarella, tuna, onions, oregano, extra tomatoes sauce

**€ 12,00**

A/G/D

### SHRIMPS FILONCINO

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

**€ 13,80**

A/G/D

### CHURD CHEESE CALZONE

Mozzarella, curd cheese, cured ham, spinach

**€ 12,60**

A/G

### PIZZA UFO (DOUBLE BASE)

Mozzarella, ham, mushrooms, spicy salami, gorgonzola

**€ 17,00**

A/G





## BUFFALOES

### PIZZA BUFALA

Tomatoes, oregano, buffalo mozzarella (in the oven)

**€ 11,00**

A/G

### PIZZA „LIGHT“

Tomatoes, buffalo mozzarella, cherry tomatoes, basil

**€ 11,60**

A/G

### FITNESS

Tomatoes, cherry tomatoes, rocket, buffalo mozzarella (in the oven)

**€ 12,30**

A/G

## FISH

### PIZZA NORWEGIAN

Tomatoes, mozzarella, salmon, Philadelphia, rocket

**€ 13,80**

A/G/D

### SEEFOOD PIZZA

Tomatoes, mozzarella and seafood

**€ 13,00**

A/G/Q

### SHRIMP PIZZA

Tomato, mozzarella and shrimps

**€ 12,30**

A/G/D







### NAPLES

Tomato, mozzarella, anchovies

**€ 10,80**

A/G

## VEGETARIAN

-  VEGETARIAN  
Tomatoes, mozzarella, spinach, courgettes, peppers, aubergines, asparagus, parmesan  
**€ 12,80** A/G
-  PIZZA KABIR  
Tomatoes, mozzarella, brie, fresh tomatoes & basil  
**€ 12,00** A/G
-  GOURMET PIZZA  
Tomatoes, mozzarella, spinach, asparagus, porcini  
**€ 12,50** A/G
-  SPRING PIZZA  
Tomato, mozzarella, fresh tomatoes, rocket and oregano  
**€ 11,50** 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  
**€ 12,50** A/G

## LOCAL



- SPECTACLED SHEEP PIZZA  
Tomatoes, buffalo mozzarella (in the oven), ham from the sheep of Funes  
**€ 14,50** A/G

## CLASSICS

### MARGHERITA

Tomatoes, mozzarella, oregano

**€ 8,70**

A/G

### MARINARA

Tomatoes, oregano, garlic

**€ 7,80**

A/G

### TUNA PIZZA

Tomatoes, mozzarella, tuna

**€ 10,80**

A/G/D

### HAM & MUSHROOMS

Tomatoes, mozzarella, ham, mushrooms, oregano

**€ 11,50**

A/G

### DIAVOLA

Tomatoes, mozzarella, spicy salami, green pepperoni, olives

**€ 11,80**

A/G

### 4 CHEESE PIZZA

Tomatoes, various cheese varieties

**€ 12,00**

A/G

### CAPRICCIOSA

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

**€ 12,00**

A/G

### PIZZA JOGI

Tomatoes, mozzarella, spicy salami, olives, onions, green pepperoni, garlic

**€ 12,50**

A/G

PIZZA VIEL NOIS  
Tomatoes, mozzarella, fresh tomatoes, mushrooms, porcini, gorgonzola, bacon  
**€ 12,50** A/G

CALABRESE  
Tomatoes, mozzarella, spicy salami, peperonata, onions  
**€ 12,00** A/G

BOSCAIOLA  
Tomatoes, mozzarella, wild mushrooms  
**€ 12,60** A/G

DISCO  
Tomatoes, mozzarella, ham, mushrooms, spicy salami  
**€ 12,00** A/G

BACIO  
Tomatoes, mozzarella, spicy salami, gorgonzola, onions  
**€ 12,20** A/G

ROTONDA  
Tomatoes, mozzarella, fresh tomatoes, courgettes, spicy salami  
**€ 12,30** A/G

FARMER ´S PIZZA

Tomatoes, mozzarella, garlic, pepperoni, onions, egg

**€ 12,50**

A/G/C

PIZZA FROM THE BOSS

Tomatoes, mozzarella, courgettes, brie, tuna, spicy salami

**€ 12,00**

A/G/D

PIZZA GAMPENALM

Tomatoes, mozzarella, mushrooms, gorgonzola, bacon

**€ 12,20**

A/G

PIZZA BRESAOLA

Tomatoes, mozzarella, bresaola, rocket salad, parmesan

**€ 12,50**

A/G

HUNTER ´S PIZZA

Tomatoes, mozzarella, mushrooms, pancetta, onions, garlic

**€ 12,30**

A/G

PIZZA SICILIANA

Tomatoes, mozzarella, capers, anchovies, spicy salami

**€ 12,30**

A/G

PIZZA VIAGRA

Tomatoes, mozzarella, tuna, spicy salami, green peppers

**€ 12,50**

A/G/D

PIZZA REGINA

Tomatoes, mozzarella, spicy salami, spinach, gorgonzola

**€ 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.

