

Welcome to

· FINE ·
HeLeni
· RESTAURANT ·



Enjoy the exceptional cuisine of
Marcus Duchardt and his team



We place great importance on **fresh, regional ingredients**. We deliberately offer a **small but exquisite selection** of dishes. Whenever possible, this selection is customized according to what is available in the **colourful market of fresh food** with regional organic quality.

Bon appetit

Biuder-Egger family and the Ziller Seasons team

Seasonal Drinks

„HeLeni’s homemade lemonade “

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lingonberry	€ 5
“Schnittige Heidi” (<i>Attractive Heidi</i>) Prosecco with elderflower syrup, 0.1 l	€ 5,5
„Gina“ Gin tonic with hay syrup and apple	€ 8
„Grape juice“ 1/8 l made of grapes from our Martinerhof	€ 5

Wines by the Glass

White Wines 1/8

Riesling Vom Löss Weingut Vorspannhof - Mayr, Kremstal, Lower Austria	€ 7
Grüner Veltliner Stangl Weingut Heinz Weixelbaum, Strass/Kamptal	€ 6,5
Morillon „Moth“ Polz, Südsteiermark	€ 9

Red Wines 1/8

Rubin Carnuntum Zweigelt Weingut Gerhard Markowitsch, Göttlesbrunn	€ 6,5
Vulcano Weingut Iglar, Mittelburgenland	€ 9
Chianti Classico DOCG Fattoria le Fonti, Toscana	€ 8

Dessert wine 0.1 l

Traminer Auslese Weingut Kracher, Burgenland/Neusiedlersee	€ 9,5
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For additional drink recommendations, we will be happy to provide you with our wine and drink menu!

Dear guests!

With the standard place setting, we serve

*** Fresh bread baked daily according to our own recipe
made with organic flour from the Wieshofer Mühle**

*** Grated Zillertal farmhouse butter**

*** Olive oil from the Douro valley in Portugal
from our cousin Thomas Egger**

*** Freshly picked cress**

*** Fleur de Sel**

*HeLeni's dishes change daily and monthly.
Remains stable:*

„Vitam - rich“

Salat of season / nut crumble / walnut dressing

€ 8

(A, C, G, L, O, H)

„Cool & fresh“

Homemade sorbets / ice cream

per scoop

€ 2,5

*(C, E, G, H, O)
(vegetarian)*

„HeLeni`s cheese plate“

3 piece of cheese

€ 8,5

5 piece of cheese

€ 12,5

*Vegetarian Menu
eat good - feel good*

„Beet“

carrot | quinoa | red cabbage

€ 9

(G, L)

„Dandelion“

homemade dandelion-ricotta ravioli

puntarella | organic egg | thyme

as intermediate course € 14

as main dish € 18

(A, C, G, L, O)

„Sweetheart’s window “

raviolo window

graffiti eggplant-ragout | water cress

white tomato foam | aniseed blossom | oyster mushroom

as intermediate course € 15

as main dish € 19

(A, C, G, L, O)

„Surprise “

apple-pear chutney | blue cheese-ice cream

€ 4

(G, L, O)

„Busy as a bee “

red „Camargues“-risotto | spring vegetables

red vein dock | “Taggoasca” olive

as intermediate course € 18

as main dish € 24

(G, L, O)

„Steve’s Special”

bread chip | olive oil | chocolate

€ 11

(A, C, F, G, H, O)

as a menu with amuse bouche € 55

HeLeni´s Classic

Fine and light

„Clear “

Norway lobster on the stone | tartare from the filet of veal
artichoke | affila cress | broad beans

€ 15

(A, B, C, G, L, O)

„ Jacob “

scallop chatreuse

beetroot-ravioli | trout caviar | cauliflower

romanesco | baby-sized-champignons

as starter € 12

as intermediate course € 18

(A, C, R, G, L, O)

„ Flying high “

Ray | nut butter | potato

lemon | croutons | chives

as intermediate course € 23

as main dish € 28

(A, D, G, L, O)

Main dish served in two courses:

„Venison the first “

fricandeau of venison | puff pastry sandwich | carrot

(A, G, L, O)

„Venison the second “

saddle of venison | hazelnut crust | “Baumkuchen”

spring vegetables | purple potato | jerusalem artichoke

celery | viola | garden radish | fennel | icicle | parsley root ravioli

as main dish € 38

(A, C, G, L, O)

„Malis garden “

tangerine | herbs

„Zillertaler“ yoghurt

€ 11

(A, C, G, O, H, F)

as a menu with amuse bouche € 78