



Specialities of the „Sonnenschwein“

BIOHOF
Labonca

	Euro
Breaded & deep-fried blood sausage ^{A,C,G}	
with savoury apple chutney ^{H,N,O} , as starter	11,90
mustard cream ^{G,M,O} and crispy potato straw as main course	15,90
Escalope in champignon cream sauce ^{A,G,O}	
with butter rice ^G and a small leaf salad ^{L,M,O}	17,90
Styrian „Wurzelfleisch“ ^{L,O}	
Boiled pork shoulder in flavoured stock ^O with vegetable slices ^L , served with boiled potatoes and fresh horseradish ^O	17,20

“Labonca” is the old Slavic name for Lafnitz, which gives the natural home of the so-called “Sonnenschwein” (sun pigs/free-range pigs) and the organic farm in Burgau, in the middle of the Lafnitz valley, their name. The specially bred Labonca Sonnenschweine spend their entire lives out in the open on an extensive free-range farm (250,000 m² grazing area). “The Labonca animals are allowed to live out their natural needs, grow up and feel truly happy”, explains organic farmer Norbert Hackl.

Varied and balanced feeding, a significantly longer growth phase, as well as a happy natural life in this “world of the Sonnenschweine”, which they then leave completely free of fear, stress and pain, all create the perfect basis for the best meat quality. The idea of sustainability and the careful use of all resources are an important factor for us in this cooperation. The entire pig is processed and every piece is used and then prepared by our team and delivered to your table as a culinary delight.
Indulgence with a clear conscience!

Our wine recommendations:

Gelber Traminer Fuxberg ^O , SALON-Winner 2019	1/8 l	6,50
Nimmervoll, Engelmansbrunn, Wagram	0,75 l	37,00
Wiener Cuvée Rendezvous ^O	1/8 l	6,50
Lenikus, Vienna - organic & vegan	0,75 l	38,00

Allergen information according to Codex recommendations:

A: Gluten-containing grains / B: crustaceans / C: eggs / D: fish / E: peanuts / F: soy
G: milk or lactose / H: edible nuts / L: celery M: mustard / N: sesame / O: sulphites
P: lupines / R: molluscs