



Specialities of the „Sonnenschwein“

BIOHOF
Labonca

	Euro
Potato-blood sausage strudel ^{A,C,G}	
with leaf salads and carrot-lemongrass dressing ^{H,O} , as starter	11,90
Pine seeds and herb dip as main course	16,90
Ragout of lean topside ^{A,G,L,MO}	
with sliced bread dumplings ^{A,C,G} and coleslaw ^{L,M,O}	18,70
Braised shoulder ^{L,M,O}	
served with potato-greaves roulade ^{A,C,G} and carrot vegetable ^G	18,20

“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	7,20
Nimmervoll, Engelmansbrunn, Wagram	0,75 l	37,00
St. Laurent ^o	1/8 l	6,20
Gesellmann, Deutschkreuz	0,75 l	32,00

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