


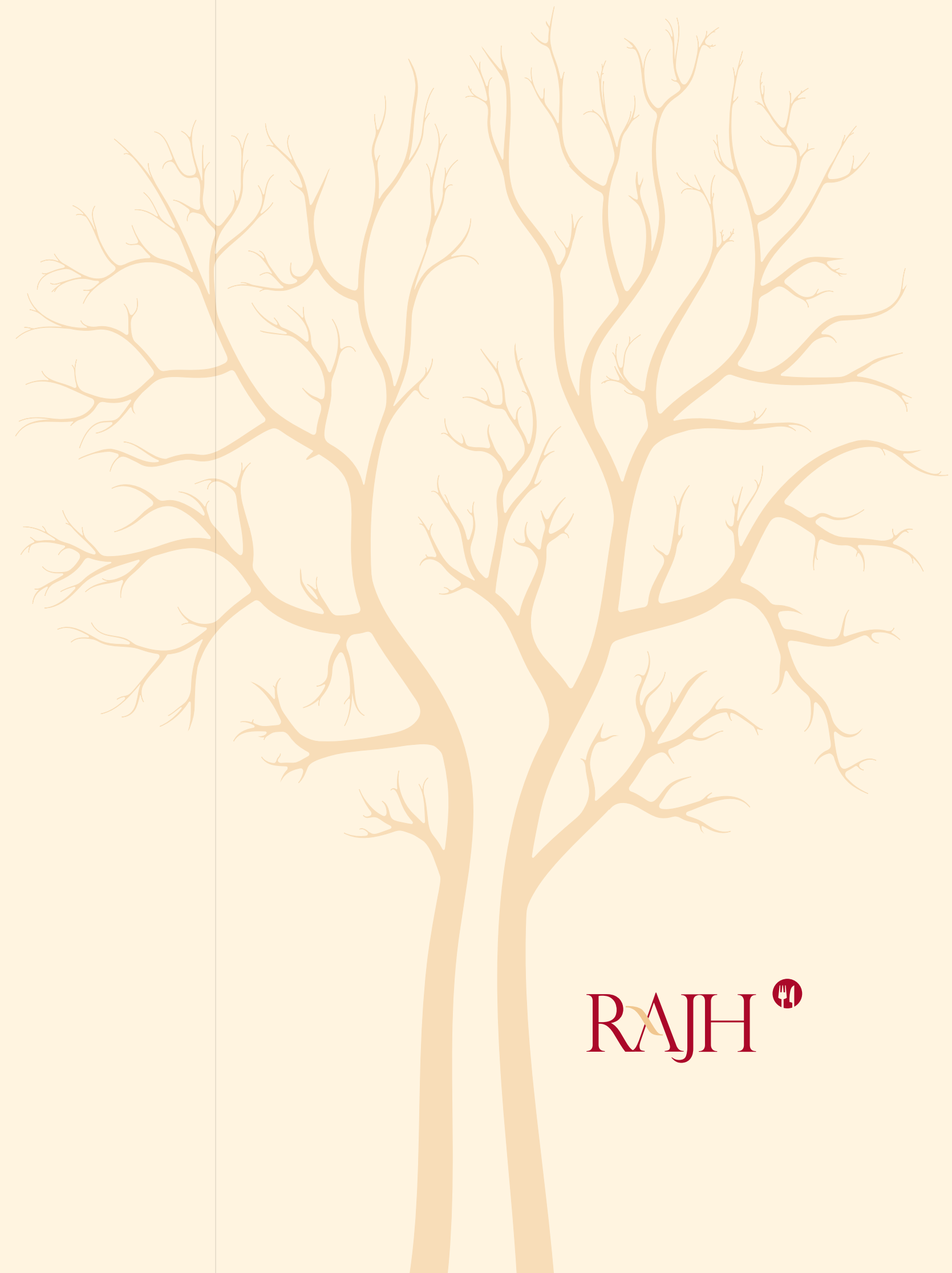


WWW.RAJH.SI

Dear guests,
in case of allergies or food intolerances,
please contact our staff.
All information about the allergenic ingredients used
in our food and beverages is available at the bar.

Prices are inclusive of VAT.

 = vegetarian dish



RAJH 

*We do not live to eat.
But we certainly live because we eat.*

*It is a very special culinary experience to sit down at a table
with family or friends to enjoy fine food and wine.*

It is an Experience of Culture, a Hymn to Nature.

*As a measure of our respect for you we have pleasure in
offering you a small selection from my grandmother's
handwritten recipes.*

Tanja

APPETIZERS

Rajh's Appetizers (for 2 people)	28,00 €
Veal tongue and Pumpkin Seed Oil	9,00 €
Rajh's Langos (Fried Dough, Yogurt, Chives, Radishes, Grated Smoked Ham-Tünka, Horseradish and Hemp Seeds) - possibility vegetarian	6,50 €
Roastbeef with Mustard Seeds	13,00 €
Duck Liver Pate with Jurka Grape Cream and Buckwheat Toast	7,50 €
Home Cured Meats and Cheese	8,50 €
Roasted Goose Liver (10 dag), Apples	15,00 €
Beef Tartar	13,00 €
 Marinated Trout, Hazelnuts, Pickled Root Vegetables	10,00 €
 Beetroot, Goat Cheese and Pumpkin Oil	9,00 €
 Your Own Choice of Salad	4,20 €
 Seasonal Soup	4,20 €

MAIN COURSES

Mangalica-Pork, Dödoli and Mushroom Paprikash	18,90 €
Venison Tenderloin, Blue Franconian Grape sauce, Bread Dumplings and Cranberries	24,00 €
Veal Liver in Onion Sauce with Roasted Potatoes	17,00 €
The genuine Wiener Schnitzel (with Veal) and Pan-fried Potatoes	17,00 €
Fried Breaded Chicken and Baked Potatoes	14,00 €
Grilled Chicken Breast on Risotto with Pumpkin and Leeks	15,00 €
Pepper Steak and homemade Cottage Cheese Štruklji	25,00 €
Oven Baked Lamm Cutlets, Potatoes, Carrots, Onions	22,50 €
Roasted Goose Liver (15 dag) with Apples and Mashed Potatoes	26,00 €
Angus Beef (Farmhouse Horvat, Žižki) Selected cuts of meat by daily recommendation T-Bone, Tomahawk	 100 g / 10,90 €
 Papardelle with Porcini Mushrooms and Poppy Seeds	15,00 €
 Risotto with Beetroot, Spinach and Horseradish	14,00 €
 Dödoli with Mushroom Paprikash	15,00 €
 Roasted Trout, Sauvignon Sauce, Mashed Potatoes and Peas	18,90 €
 Oven-baked Octopus with Cherry Tomatoes and Potatoes	22,50 €
Koline z bujto repo (home-made Millet and Buckwheat Sausage, Buckwheat Black Pudding, Roast Pork, Creamy Turnip and Pan-fried Potatoes)	16,00 €
Bograč Goulash (Local and House Speciality, Served in a Kettle)	14,50 €
Boiled Beef with Creamy Horseradish and Pan-fried Potatoes	15,00 €
Roasted Veal Shoulder with Bread Filling and Vegetables (served Saturdays and Sundays)	15,00 €
Chicken Paprikash and Dödoli (served Saturdays and Sundays)	14,00 €

SEASONAL TASTING MENU

Seasonal Tasting Menu 5 courses: + Wine Pairing 5 Glasses	59,00 € 19,00 €
Seasonal Tasting Menu 7 courses: + Wine Pairing 7 Glasses	73,00 € 29,00 €

Tasting menus require the participation of the entire table.

*Sviruska glava, sree,
Malo ostalega svirjskega,
75gr. soli po okusu kesec
kisa 5gr. mojarana malo p
Meso jekik sree skuk
preeno na vejo kocke kosi,
Dodamo ohono in sol. Prih
juhe. Vse dobre precesovano p
kelodec, dobro kosijemo in
3/4 - 1 ure - odvisno je od
1kg ajdove kose 1/4kg
1/2kg kuhani pjuhek in ostalo
20gr. popra 20gr. primeta 3
soli 100gr. oprarene cebule.
Hoso skuhamo na po
samo primesamo kuhano in
ter dobrovino. Oolšivimo p
malo juhe in mostu in dob
Hose nopolaino drobua
Noto jih oborimo, ko s
pobereemo previdno iz k
polagamo + murelo rodo
3gr. kesca 30gr. soli 4cl m
Hoso preberemo in preveemo*