




[WWW.RAJH.SI](http://WWW.RAJH.SI)

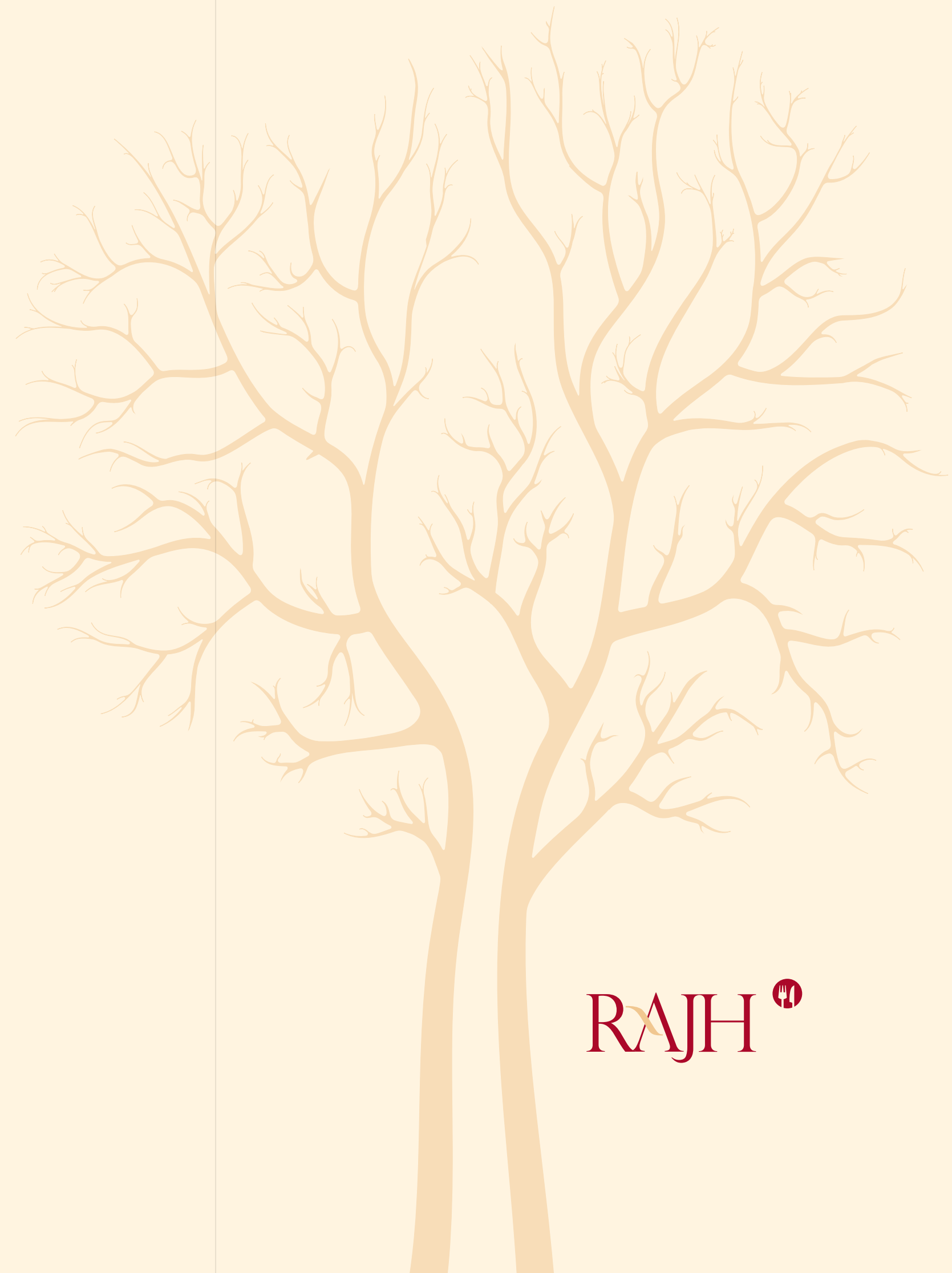
Dear guests,  
in case of allergies or food intolerances,  
please contact our staff.  
All information about the allergenic ingredients used  
in our food and beverages is available at the bar.

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Prices are inclusive of VAT.

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 = 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*

#### SEASONAL TASTING MENU

Seasonal Tasting Menu 5 courses: 60,00 €  
+ Wine Pairing 5 Glasses 20,00 €

Seasonal Tasting Menu 7 courses: 75,00 €  
+ Wine Pairing 7 Glasses 32,00 €

Tasting menus require the participation of the entire table.

*Sviruska glava, srec, jark 1,1kg korice  
malo ostalega sviruskega mesa 50gr popra  
75gr. soli po okusu cesec ali izbralo mi malo  
kisa 5gr. mojarana malo pimeta.*

*Meso jark srec skuhano, kuhano  
preceeno na vejo kocke kore po fino rosekhanu  
Dodamo ohono in sol. Prilijemo 1/2 l nemotno  
jube. Vse dobro preceeno in polceno v  
kelodec, dobro rosijemo in kuhano pri*

#### APPETIZERS

Rajh's Appetizers (for 2 people)	30,00 €
Veal tongue and Pumpkin Seed Oil	9,50 €
Rajh's Langos (Fried Dough, Yogurt, Chives, Radishes, Grated Smoked Ham-Tünka, Horseradish and Hemp Seeds) - possibility vegetarian	6,50 €
Duck Liver Pate with Jurka Grape Cream and Buckwheat Toast	8,50 €
Home Cured Meats (Smoked Ham-Tünka and Prekmurje Ham) and Cheese	9,00 €
Roasted Goose Liver (10 dag)	18,00 €
Beef Tartar	16,00 €
🍷 Marinated Trout, Hazelnuts, Pickled Root Vegetables	12,00 €
🍷 Vegetables Ceviche with Ricotta	9,00 €
🍷 Your Own Choice of Salad with Pumpkin Seed Oil	4,50 €
🍷 Seasonal Soup	4,50 €

#### MAIN COURSES

Mangalica-Pork, Dödoli and Mushroom Paprikash	19,50 €
Venison Tenderloin, Blue Franconian Grape sauce, Bread Dumplings and Cranberries	26,00 €
Veal Liver in Onion Sauce with Roasted Potatoes	18,50 €
The genuine Wiener Schnitzel (with Veal) and Pan-fried Potatoes	18,50 €
Fried Breaded Chicken and Pan-fried Potatoes	15,50 €
Grilled Chicken Breast on Risotto with Seasonal Vegetables	16,00 €
Pepper Steak and homemade Cottage Cheese Štruklji	28,00 €
Oven Baked Lamm Cutlets, Potatoes, Carrots, Onions	24,00 €
Roasted Goose Liver (15 dag) and Mashed Potatoes	28,00 €
Angus Beef (Farmhouse Horvat, Žižki) Selected cuts of meat by daily recommendation T-Bone, Tomahawk	100 g / 10,90 €
Boiled Beef with Creamy Horseradish and Pan-fried Potatoes	17,00 €
Roasted Veal Shoulder with Bread Filling and Vegetables (served Saturdays and Sundays)	17,00 €
Chicken Paprikash and Dödoli (served Saturdays and Sundays)	16,00 €
Bograč Goulash (Local and House Speciality, Served in a Kettle)	16,00 €

🍷 Papardelle with Porcini Mushrooms and Poppy Seeds	15,50 €
🍷 Grilled seasonal Vegetables and Potatoes	15,50 €
🍷 Dödoli with Mushroom Paprikash	15,50 €
🍷 Roasted Trout, Sauvignon Sauce and Corn Polenta	19,50 €
🍷 Oven-baked Octopus with Cherry Tomatoes and Potatoes	26,00 €

*Sirov. petaš*

*Testo kot novaduo.  
Nadeo, h rem. h  
mesoj da se speci. Prime  
tece limonino tepico se  
je pamo tolko sira kol  
h belic tid sneq.*

#### DESSERTS

Prekmurska gibanica (Traditional Dessert)	6,50 €
Pumpkin Seeds Cake with Raspberries and Ice Cream	6,00 €
House Strudel (Apple, Cottage Cheese)	5,00 €
»Čarna« Baked Dark Chocolate, Hazelnut Creme and Jurka Grapes Ice Cream	6,30 €
Pistachio, Strawberries, Lemon	6,50 €