

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

Tanja



JRE
JEWEL RESTAURANTS

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.

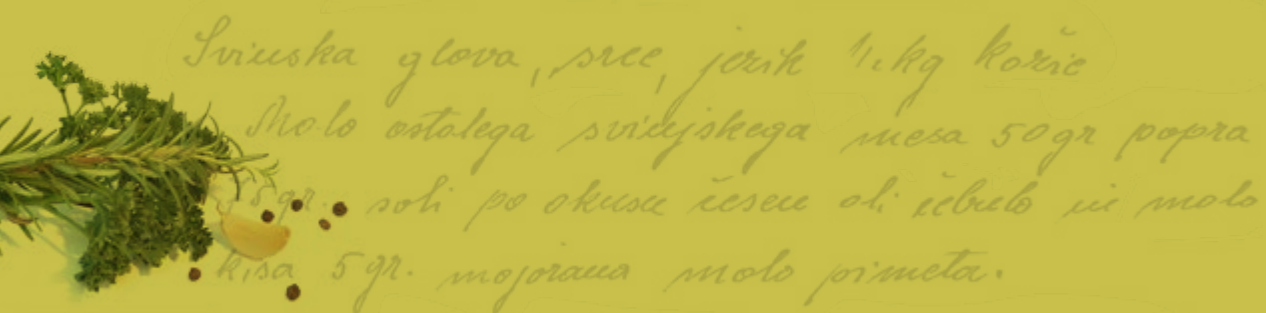
 = vegetarian dish

RAJH 



APPETIZERS

Beef tongue with Egg and Pumpkin Oil	7,80 €
Rajh's Langos (Fried Dough, Yogurt, Chives, Radishes, Grated Smoked Ham - Tünka, Horseradish and Hemp Seeds)	5,90 €
Langos vegetarian (Fried Dough, Yogurt, Chives, Radishes, Horseradish and Hemp Seeds)	5,90 €
Duck Liver Pate with Jurka Grape Cream and Buckwheat Toast	6,50 €
Plate of Home Cured Meats and Cheese (Ham of the House and Tünka, Horseradish, Lard and Cheese)	7,80 €
Beef Tartar	12,00 €
Thin Slices of Octopus with Pumpkin Mayonnaise	9,50 €
Roasted Pumpkin Dip and Toasted Bread	7,30 €
Your Own Choice of Salad	3,80 €



HEART WARMING SOUPS

Seasonal Soup	4,00 €
Beef Consommé with Fine Noodles	3,80 €

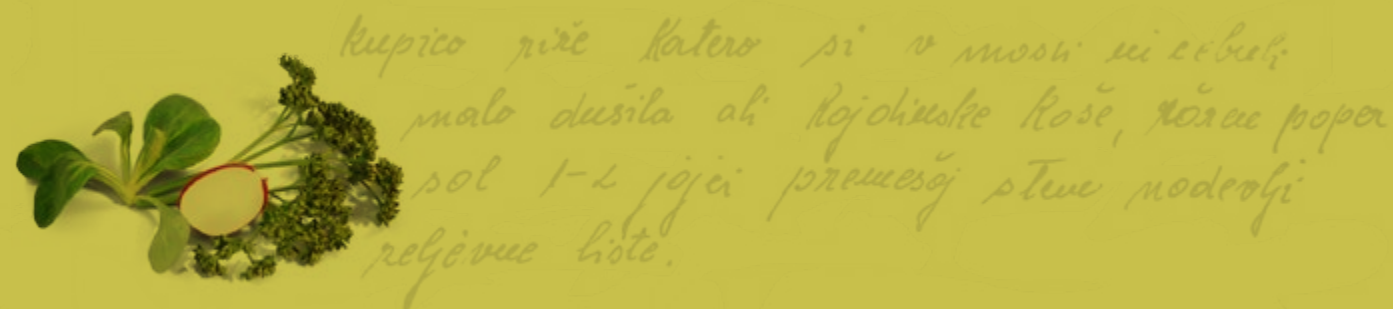
SEZSEASONAL TASTING MENU

Seasonal Tasting Menu 5 courses:	40,00 €
+ Wine Pairing 5 Glasses	15,00 €
Seasonal Tasting Menu 7 courses:	50,00 €
+ Wine Pairing 7 Glasses	25,00 €

Ordering: at least 2 Menus

MAIN COURSES

Dödoli with Muschroom Paprikash	9,50 €
Pappardelle with Mushrooms and Herbs	9,50 €
Roasted Pike Perch Fillet with Roasted Vegetables	15,00 €
Roasted Brook Trout Fillet, Mached Potatoes and Pea cream	15,00 €
Oven-baked Octopus with Cherry Tomatoes and Potatoes	19,90 €
Pappardelle with Shrimp, Tomato and Preserved Lemons	16,00 €



Mangalica-Pork-Steak, Dödoli and Muschroom Paprikah	13,90 €
Oven-Roasted Duck breast, red Cabbage and Mached Potatoes	18,90 €
Roasted Chicken breast and Buckweat with Vegetables	9,50 €
Veal Liver on Onions with Pan-fried Potatoes	13,90 €
The genuine Wiener Schnitzel (with Veal) and Pan-fried Potatoes	13,90 €
Fried Breaded Chicken and Salad with Pumpkin Oil	13,50 €
Pepper Steak and homemade Cottage Cheese Štruklji	19,90 €
Oven Baked Lamm Cutlets, Potatoes, Peper & Tomato sauce	19,90 €
Venison Tenderloin in a Blue Franconian Grape Sauce, Spinach and Bread Dumplings	19,90 €
Roasted Goose Liver (15 dag) with Cranberries and Mached Potatoes	23,00 €
Boiled Beef with Creamy Horseradish and Pan-fried Onion Potatoes	9,50 €
Bograč Goulash (Local and House Speciality, Served in a Kettle)	8,90 €
Roasted Veal Shoulder with Bread Filling and Vegetables (served Saturdays and Sundays)	9,90 €
Koline z bujto repo (home-made Millet and Buckwheat Sausage, Buckwheat Black Pudding, Roast Pork, Creamy Turnrip)	12,00 €

DESSERTS

Prekmurska gibanica (Traditional dessert)	4,30 €
Pumpkin Seeds Cake with Raspberries and Ice Cream	4,20 €
Chestnut Puree	4,20 €
House Strudel (Apple, Cottage Cheese)	3,60 €
Chocolate Soufflé and Jurka Grapes Ice Cream (Preparation time 15 min.)	5,10 €
Seasonal dessert	4,20 €

APERITIFS

Sparkling Wine	0,1l	3,80 €
Sparkling Wine with Elderflower and Lime	0,1l	3,80 €
Campari with freshly squeezed Orange Juice		5,30 €
Gin and Fever Tree Tonic Variations		7,00 €
Gin Monkey and Fever Tree Tonic		11,00 €

WINE

House Wine »Steyer«, dry	1l	13,00 €
Blue franconian »Ptujaska klet«, dry	1l	13,00 €

About bottled wines ask for our wine list.

BEER

Zlatorog, Union	0,33l	2,30 €
Zlatorog	0,5l	2,50 €
Radler, Uni	0,5l	2,30 €
Bevog TAK (light), OND (dark)	0,33l	3,60 €

SOFT DRINKS

Radenska Classic or Naturelle	0,5l	2,30 €
Radenska Classic or Naturelle	0,25l	1,80 €
Coca Cola, Fanta, Cockta, Ice Tea	0,25l	2,30 €
House Juices (Jurka-Grape, Apple, Pear and Elderflower)	0,25l	2,50 €
Freshly squeezed Orange Juice	0,2l	3,20 €

COFFEE

Espresso Coffee Illy		1,20 €
Espresso Coffee Illy / Cappuccino		1,40 €