


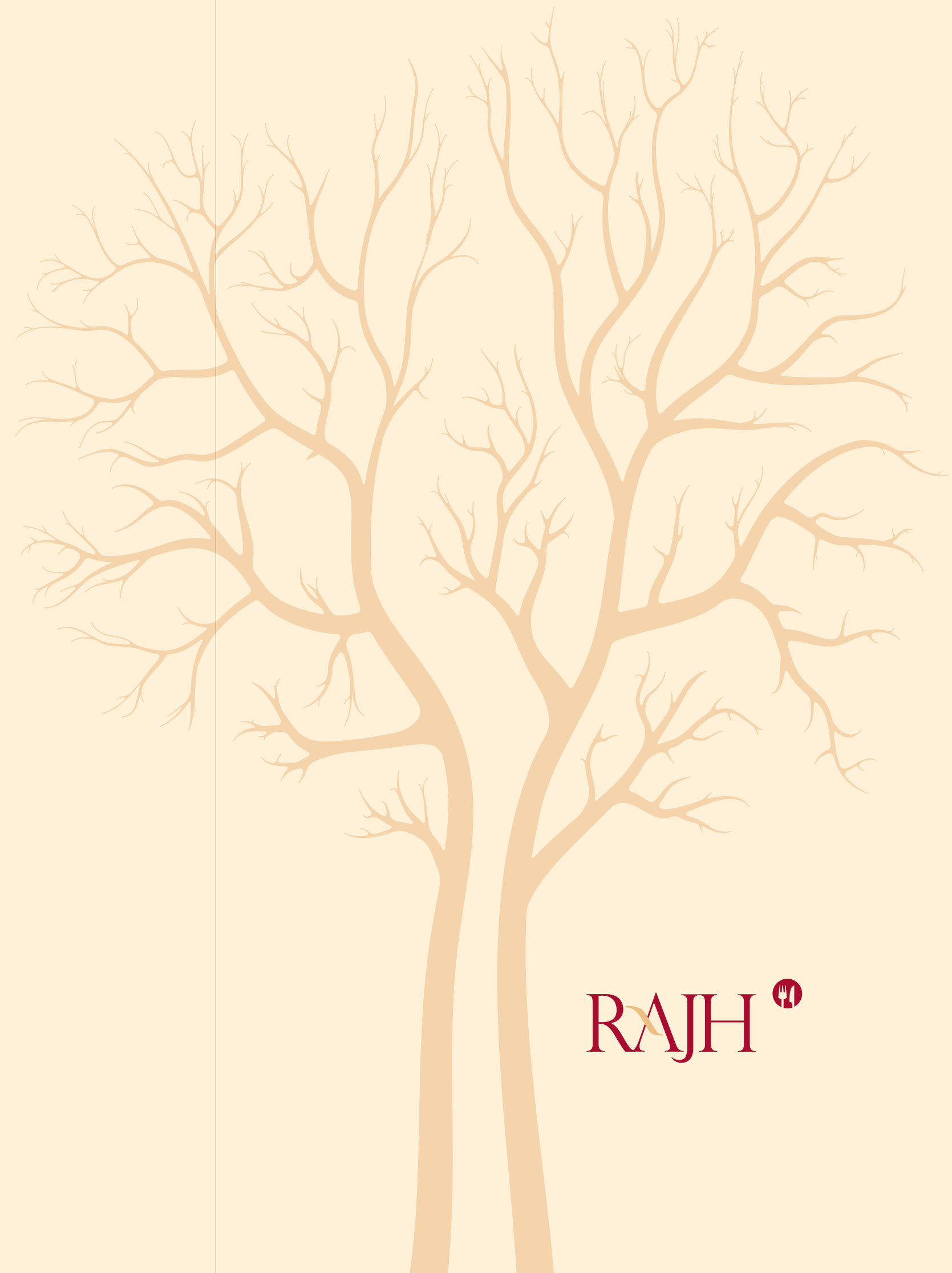


WWW.RAJH.SI

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

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 svirjskega mesa 50gr popra
75gr. soli po okusu cesec ol. zibelc in malo
kisa 5gr. mojarana malo pimeta.*

*Meso jark srec skuhano, kuhano
preceus na vejo kocke kosi po fino rosekhanu
Dodamo ohovs in sol. Prilijemo 1/2 l nemotus
jube. Vse dobro preceusimo in polcimo v
kelodec, dobro rosijemo in kuhovno pri*

APPETIZERS

Rajh's Appetizers (for 2 people)	30,00 €
»Esihflajš« (Pickled Beef with Pumpkin Seed Oil, Radish, Chives, Pappardelle Dough)	10,00 €
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	9,50 €
Home Cured Meats (Smoked Ham-Tünka and Prekmurje Ham) and Cheese	10,00 €
Roasted Goose Liver (10 dag)	19,00 €
Beef Tartar	16,00 €
Octopus Carpaccio	15,00 €
Trout in Bread, Pickled Vegetables	12,00 €
Buternut Pumpkin Dip, Pumpkin Seed Oil and Toasted Bread	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 €
The genuine Wiener Schnitzel (with Veal) and Pan-fried Potatoes	18,50 €
Oven Baked Lamm Cutlets, Potato Pavé, Peppers and Onions	24,00 €
Grilled Chicken Breast on Risotto with Chanterelle/Porcini Mushrooms	16,00 €
Roasted Goose Liver (15 dag) and Mashed Potatoes	29,00 €
Veal Liver in Onion Sauce with Roasted Potatoes	18,50 €
Fried Breaded Chicken and Pan-fried Potatoes	15,50 €
Pepper Steak and homemade Cottage Cheese Štruklji	28,00 €
Angus Beef (Farmhouse Horvat, Žižki) Selected cuts of meat by daily recommendation T-Bone, Tomahawk	100 g / 10,90 €
Roasted Veal Shoulder with Bread Filling and Vegetables (served Saturdays and Sundays)	17,00 €
Chicken Paprikash and Dödoli (served Saturdays and Sundays)	16,00 €
Koline z bujto repo (home-made Millet and Buckwheat Sausage, Buckwheat Black Pudding, Roast Pork, Creamy Turnrip and Pan-fried Potatoes)	17,00 €
Bograč Goulash (Local and House Speciality, Served in a Kettle)	16,00 €
Boiled Beef with Creamy Horseradish and Pan-fried Potatoes	17,00 €

Stuffed Zucchini with Millet and Goat Cheese	16,00 €
Rissoto with Hokkaido Pumpkin and Spinach	16,00 €
Papardelle with Porcini Mushrooms and Poppy Seeds	16,00 €
Dödoli with Mushroom Paprikash	15,50 €
Roasted Trout, Sauvignon Sauce and Corn Polenta	19,50 €
Oven-baked Octopus with Cherry Tomatoes and Potatoes	28,00 €

Sirov. petas

*Testo kot novaduo.
Nadeo, h rem. h
mesoj da se speci. Prime
tece limonino lepico ce
je pamo toliko sira kolik
h belic ted sneg.*

DESSERTS

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