


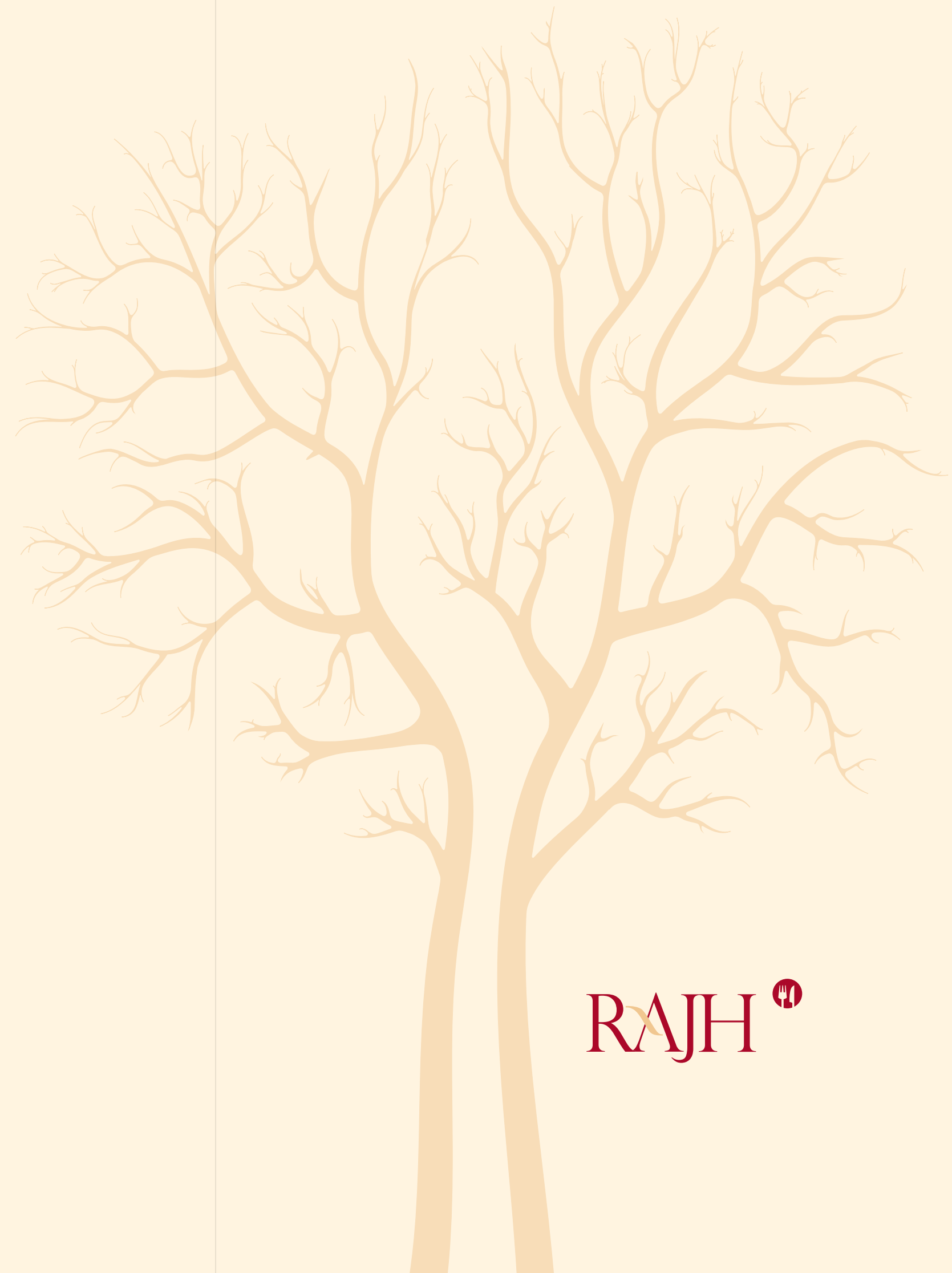


WWW.RAJH.SI

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 25,00 €

Seasonal Tasting Menu 7 courses: 75,00 €
+ Wine Pairing 7 Glasses 34,00 €

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 ni malo
kisa 5gr. mojarana malo pimeta.*

*Meso jark srec skuhano, kuhano
preceus na vejo kocke kore po fino rosekhanu
Dodamo ohono ni sol. Prilijemo 1/2 l nemortne
jube. Vse dobro premešamo ni polcimo v
kettle, dobro rosijemo ni kuhano pri*

APPETIZERS

Rajh's Appetizers (for 2 people)	30,00 €
»Esihflajš« (Pickled Beef with Pumpkin Seed Oil, Radish, Chives, Pappardelle Dough)	12,00 €
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)	20,00 €
Beef Tartar	16,00 €
Trout in Bread, Pickled Vegetables	12,00 €
Beetroot, Goat Cheese and Pumpkin Seed Oil	12,00 €
Your Own Choice of Salad with Pumpkin Seed Oil	4,50 €
Seasonal Soup	4,80 €

MAIN COURSES

Venison Tenderloin, Blue Franconian Grape sauce, Bread Dumplings and Cranberries	26,00 €
Mangalica-Pork, Dödoli and Mushrooms	19,50 €
The genuine Wiener Schnitzel (with Veal) and Pan-fried Potatoes	18,90 €
Grilled Chicken Breast on Risotto with Porcini Mushrooms	18,00 €
Roasted Goose Liver (15 dag) and Mashed Potatoes	30,00 €
Veal Liver in Onion Sauce with Roasted Potatoes	19,50 €
Fried Breaded Chicken and Pan-fried Potatoes	16,50 €
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)	17,50 €
Chicken Paprikash and Dödoli (served Saturdays and Sundays)	16,50 €
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	17,50 €

Rissoto with Beetroot, Spinach and Horseradish	16,00 €
Papardelle with Beetroot, Spinach and Horseradish	16,00 €
Dödoli with Mushrooms	16,00 €
Roasted Trout, Sauvignon Sauce and Mashed Potatoes	19,50 €

Sirov. petaš

*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 Ice Cream	6,00 €
House Strudel (Apple, Cottage Cheese)	5,90 €
Seasonal Dessert	6,80 €
Chocolate Soufflé and Jurka Grapes Ice Cream	7,20 €