




JRE
JURASSIENNE RESTAURANTEUSE

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: 49,00 €
+ Wine Pairing 5 Glasses 18,00 €

Seasonal Tasting Menu 7 courses: 59,00 €
+ Wine Pairing 7 Glasses 28,00 €

Ordering: at least 2 Menus

*Svinjska glava, sree, jerek 1,1kg koric
olo ostalega svinjskega mesa 50gr popra
r. soli po okusu cesecu oh: icbelo in malo
5gr. mojarana malo primeta.*

*Meso jerek sree skuhano, kuhano
na vejo kocke koro pa fino roščyano
dauce ohoro in sol. Prihujeno 1/2 l nemotno
e. Vse dobro premešamo in polcimo v
potee, dobro rosijemo in kuhano pri*

APPETIZERS

Beef tongue with Egg and Pumpkin Oil	8,00 €	🌿 Risotto with Beetroot, Spinach and Horseradish	9,90 €
Rajh's Langos (Fried Dough, Yogurt, Chives, Radishes, Grated Smoked Ham - Tünka, Horseradish and Hemp Seeds) - possibility vegetarian	5,90 €	🌿 Dödoli with Mushroom Paprikash	9,90 €
Duck Liver Pate with Jurka Grape Cream and Buckwheat Toast	6,50 €	🌿 Roasted Pike Perch Fillet, Artichoke, Spinach, Potatoes	16,50 €
Plate of Home Cured Meats and Cheese (Ham of the House and Tünka, Horseradish, Lard and Cheese)	7,80 €	🌿 Oven-baked Octopus with Cherry Tomatoes and Potatoes	19,90 €
Beef Tartar	12,50 €		
🌿 Smoked Trout fried in Bread, Trout Caviar and fermented Turnip	9,00 €		
🌿 Warm Beetroot and Goat Cheese	9,00 €		
🌿 Your Own Choice of Salad	4,00 €		
🌿 Seasonal Soup	4,00 €		

MAIN COURSES

Mangalica-Pork, Dödoli and Mushroom Paprikash	17,50 €	Prekmurska gibanica (Traditional dessert)	5,00 €
Venison Tenderloin in a Blue Franconian Grape sauce, Bread Dumplings, Cranberries	19,90 €	Pumpkin Seeds Cake with Raspberries and Ice Cream	4,60 €
Veal Liver on Onions with Pan-fried Potatoes	15,50 €	House Strudel (Apple, Cottage Cheese)	4,00 €
The genuine Wiener Schnitzel (with Veal) and Pan-fried Potatoes	14,90 €	Chocolate Soufflé and Jurka Grapes Ice Cream	5,40 €
Fried Breaded Chicken and Pan-fried Potatoes	13,50 €	Caramel, Raspberries, Coconut	4,60 €
Grilled Chicken Breast and Risotto with Porcini Mushrooms	12,00 €		
Pepper Steak and homemade Cottage Cheese Štruklji	23,00 €		
Oven Baked Lamm Cutlets, Potatoes, Peppers & Tomato sauce	19,90 €		
Roasted Goose Liver (15 dag) with Cranberries and Mashed Potatoes	24,00 €		
Boiled Beef with Creamy Horseradish and Pan-fried Onion Potatoes	10,90 €		
Bograč Goulash (Local and House Speciality, Served in a Kettle)	9,90 €		
Roasted Veal Shoulder with Bread Filling and Vegetables (served Saturdays and Sundays)	11,60 €		
Koline z bujto repo (home-made Millet and Buckwheat Sausage, Buckwheat Black Pudding, Roast Pork, Creamy Turnrip and Pan-fried Potatoes)	12,60 €		

Sirov. petas

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