


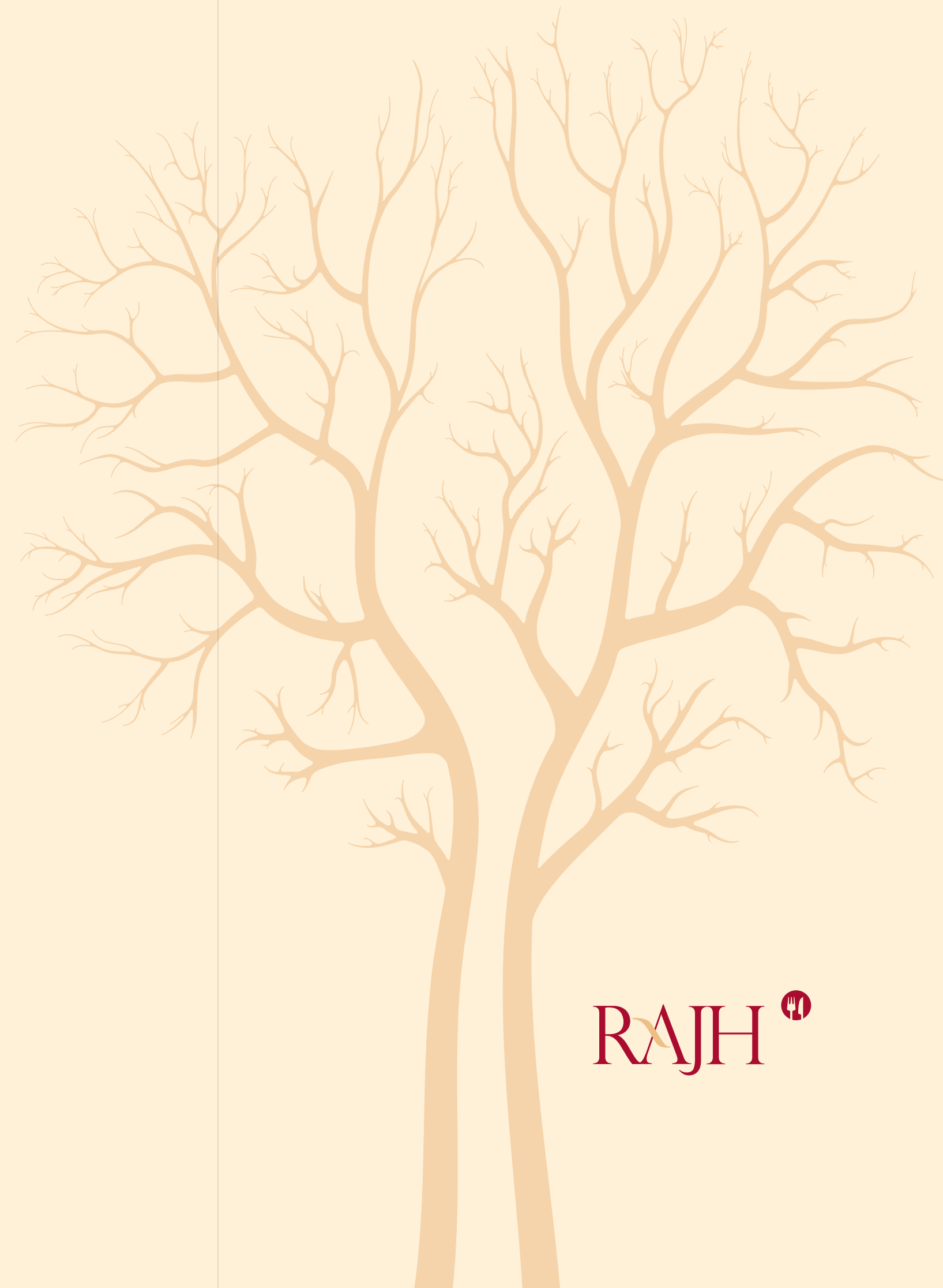


WWW.RAJH.SI

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: 65,00 €
+ Wine Pairing 5 Glasses 25,00 €

Seasonal Tasting Menu 7 courses: 85,00 €
+ Wine Pairing 7 Glasses 35,00 €

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 ali icbelo in malo
kisa 5gr. mojarana malo pimeta.*

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

APPETIZERS

Rajh's Appetizers (for 2 people)	32,00 €
»Esihflajš« (Pickled Beef with Pumpkin Seed Oil, Radish, Chives, Pappardelle Dough)	15,00 €
Rajh's Langos (Fried Dough, Yogurt, Chives, Radishes, Grated Smoked Ham-Tünka, Horseradish and Hemp Seeds) - possibility vegetarian	6,90 €
Duck Liver Pate and Buckwheat Toast	9,50 €
Roastbeef and Truffle Mayonnaise	18,00 €
Home Cured Meats (Smoked Ham-Tünka and Prekmurje Ham) and Cheese	10,00 €
Roasted Goose Liver (10 dag)	24,00 €
Beef Tartar	18,00 €
Marinated Trout, Peanuts, Pickled Root Vegetables	13,00 €
Beetroot, Goat Cheese and Pumpkin Seed Oil	12,00 €
Your Own Choice of Salad with Pumpkin Seed Oil	5,00 €
Seasonal Soup	5,50 €

MAIN COURSES

Venison Tenderloin, Blue Franconian Grape sauce, Bread Dumplings and Cranberries	36,00 €
Mangalica-Pork, Dödoli and Mushrooms	22,00 €
The genuine Wiener Schnitzel (with Veal) and Pan-fried Potatoes	22,00 €
Grilled Chicken Breast on Risotto with Porcini Mushrooms	18,00 €
Roasted Goose Liver (15 dag) and Mashed Potatoes	36,00 €
Veal Liver in Onion Sauce with Roasted Potatoes	20,00 €
Fried Breaded Chicken and Potatoes	17,00 €
Steak with Pepper Sauce and homemade Cottage Cheese Štruklji	36,00 €
Angus Beef (Farmhouse Horvat, Žižki) Selected cuts of meat by daily recommendation T-Bone, Tomahawk	100 g / 11,00 €
Roasted Veal Shoulder with Bread Filling and Vegetables (served Saturdays and Sundays)	18,50 €
Chicken Paprikash and Dödoli (served Saturdays and Sundays)	18,50 €
Boiled Beef with Creamy Horseradish and Pan-fried Potatoes	18,50 €
Bograč Goulash (Local and House Speciality, Served in a Kettle)	16,00 €

Stuffed Zucchini with Millet and Goat Cheese	18,00 €
Roasted Cabagge, Pumpkin, Potato Pavé	18,00 €
Dödoli with Mushrooms	18,00 €
Roasted Trout, Sauvignon Sauce and Mashed Potatoes	22,50 €
Oven-baked Octopus with Cherry Tomatoes	32,00 €

Sirov. petas

*Testo kot novaduo.
Naduo, 4 rem. 4
mesoj da se speci. Prine
tece limonino lepico se
je pamo toliko sira kolik
4 belic tid sneq.*

DESSERTS

Rajh's Desserts (for 2 people)	18,00 €
Prekmurska gibanica (Traditional Dessert)	7,00 €
Pumpkin Seeds Cake with Raspberries Ice Cream	6,50 €
House Strudel (Apple, Cottage Cheese)	6,00 €
Chocolate Soufflé with Jurka Grapes Ice Cream	7,80 €
Seasonal Dessert	7,80 €