

# BISTRO · CAFÉ

## *Homemade & French style*

*The basic ingredients we rely on:*

- *organic butter from a south Bohemian farm*
- *free range hens eggs (designation 1)*

*You can buy our products over the counter and take away:*

*fresh pastries, delicious desserts, fruit jams, homemade lemonade syrups, roasted walnut muesli with maple syrup, caramelized pecans, ghee - renneted butter, Martin 's chicken liver pate with thyme, 12 - hour beef broth with liver dumplings and much more...*

**"QUALITY INGREDIENTS AND HOME PRODUCTION IS WHAT MAKES  
SENSE FOR US."**

### HOW ABOUT TO START LOVELY DAY WITH

STRAWBERRY MIMOSA .....	128 CZK
<i>0,2l Prosecco with fresh strawberry juice</i>	
ORANGE MIMOSA .....	108 CZK
<i>0,2l Prosecco with freshly squeezed orange juice</i>	
GRAPEFRUIT MIMOSA .....	108 CZK
<i>0,2l Prosecco with freshly squeezed grapefruit juice</i>	
ROSE SPRITZ .....	155 CZK
<i>35 cl Prosecco with rose lemonade</i>	
PAMPELLE SPRITZ 13 cl .....	105 CZK
<i>grapefruit aperitif Pampelle with Prosecco and soda</i>	

# BREAKFAST

BREAKFAST AND BRUNCHES ARE SERVED UNTIL 4 PM.

## ENGLISH BREAKFAST. .... 258 CZK

*two fried eggs with beans in tomato sauce, baked bacon, grilled sausages, tomatoes and Portobello mushrooms, served with herb butter, pastries from our oven and side salad*

*Gluten-free version possible + 25 CZK*

## FRENCH BREAKFAST ..... 285 CZK

*selection of delicatessen cheeses (Gruyère, Brie, Gorgonzola, Ementaler) with homemade fig jam, caramelized pecan nuts, fresh fruit with dates syrup (strawberries, grapes, pomegranate), one lightly boiled egg, warm homemade butter croissant, served with herb butter and pastries from our oven*

*Gluten-free version possible + 25 CZK*

## CONTINENTAL BREAKFAST ..... 220 CZK

*two lightly boiled eggs with Ementaler cheese, pork ham, homemade Marty's chicken liver pate with roasted almonds, topped with homemade jam, herb butter, toasted white bread toast from our oven and side salad*

*Gluten-free version possible + 25 CZK*

## EGGS BENEDICT WITH SALMON ..... 248 CZK

*two poached eggs served on homemade brioche complemented with salmon, homemade hollandaise sauce, corn salad and sprouts microgreens*

*Gluten-free version possible + 25 CZK*

## EGGS BENEDICT WITH HAM ..... 238 CZK

*two poached eggs served on homemade brioche complemented with pork steamed ham, homemade hollandaise sauce, corn salad and sprouts microgreens*

*Gluten-free version possible + 25 CZK*

## EGGS FLORENTINE ..... 228 CZK

*two poached eggs served on homemade brioche complemented with baby spinach roasted on butter and shallots, homemade hollandaise sauce, fresh baby spinach and sprouts microgreens*

*Gluten-free version possible + 25 CZK*

## Sandwiches from our oven

### MARTHY'S BREAKFAST ..... 138 CZK

*freshly baked croissant stuffed with pork steamed ham, Emmentaler cheese, tomato and corn salad*

### EGG BAGEL ..... 165 CZK

*toasted homemade bagel with cream cheese and butter, stuffed with warm omelette with pork steamed ham, Cheddar cheese, roasted bacon, balsamic reduction, topped with salad of pickles with capers, shallots and parmesan*

### SALMON BAGEL ..... 175 CZK

*toasted homemade bagel, stuffed with cottage cheese with dill, smoked salmon, radish, fresh baby spinach and side salad*

### AVOCADO BREAD WITH POACHED EGG ..... 228 CZK

*toasted sourdough bread from our oven with cottage cheese and sweet smoked peppers, whole fresh avocado with sea salt, topped with poached eggs, pomegranate, crushed pistachios, sesame seeds and microgreens sprouts*

*Gluten-free version possible + 25 CZK*

### HAM & EGGS ..... 185 CZK

*two fried eggs with pork ham, served on a soft garlic toast with parmesan and microgreens sprouts, topped with a salad of pickles with capers, shallots and parmesan*

*Gluten-free version possible + 25 CZK*

### TWO MIXED EGGS WITH GRUYERE CHEESE ..... 175 CZK

*on butter and shallots, served on soft garlic toast, topped with microgreens and salad of pickles with capers, shallots and parmesan*

*Gluten-free version possible + 25 CZK*

*All breakfast are prepared with eggs from happy free-range hens*

## Omelets

**FLUFFY OMELETTE** ..... 185 CZK

*of three pieces of eggs, with pork ham, Cheddar cheese and chives, served with herb butter, pastry from our oven and side salad*

*Gluten-free version possible* + 25 CZK

**FRENCH OMELETTE**  ..... 175 CZK

*of three pieces of eggs, with Gruyère cheese and chives, served with herb butter, pastries from our oven and side salad*

*Gluten-free version possible* + 25 CZK

## Sweet breakfast

**MORNING WAKE UP**  ..... 155 CZK

*2 pieces of toasted homemade butter croissants, served with butter, homemade jam, fresh fruit with date syrup (strawberries, grapes, pomegranate)*

**OAT PORRIDGE**  ..... 158 CZK

*with fresh fruit (banana, strawberries, blueberries, pomegranate), roasted almonds, chia seeds and date syrup*

*Lactose-free version or from oat milk possible* + 20 CZK

**FRENCH TOAST**  ..... 195 CZK

*white toast soaked in milk with eggs, roasted on butter with cinnamon and vanilla, served with fresh bananas, strawberries, honey and sweet cheese mascarpone*

**LITTLE BUNS WITH VANILLA CREAM**  ..... 175 CZK


*homemade little buns with vanilla puding cream and crushed pistachios*

**MORNING HYGE**  ..... 95 CZK

*0,4 l cacao with milk foam and marshmallows*

*Lactose-free version or from oat milk possible* + 20 CZK

## Healthy breakfast

<b>FRESH AVOCADO</b> 	248 CZK
<i>reshly sliced avocado (whole) with olive oil, lemon juice, pomegranate, pepper, crushed pistachios, sesame seeds, side salad and microgreens sprouts, served with baguette</i>	
<i>Gluten-free version possible + 25 CZK</i>	

## Smoothie 0,4 l

<b>PEGAS</b>	138 CZK
<i>lemon gras, mango, banana, savoy cabbage, apple cider</i>	
<b>SIRIUS</b>	138 CZK
<i>beetroot, pineapple, forest blueberries, ginger, apple cider</i>	
<b>PLEIADES</b>	148 CZK
<i>acai, forest blueberries, mango, strawberries, apple cider</i>	
<b>VENUS</b>	140 CZK
<i>mango, pear, apple cider</i>	

## Fresh juice 0,3 l

<b>ORANGE</b>	125 CZK
<b>GRAPEFRUIT</b>	125 CZK
<b>MIX ORANGE WITH GRAPEFRUIT</b>	125 CZK
<b>100% STRAWBERRY JUICE 0,25 l</b>	120 CZK
<b>100% APPLE CIDER</b>	75 CZK

*Bon apetite from Marthy's Kitchen!*

# SWEET FOOD

## with the smell of melted butter

### Crêpes

**WITH MILK CHOCOLATE** 🌱 ..... 170 CZK

*banana, sweet cheese mascarpone, candied roasted nuts, topped with clarified butter*

**WITH HOUSEMADE JAM** 🌱 ..... 158 CZK

*apricot or fig, sweet cheese mascarpone and roasted almond, topped with clarified butter*

**WITH FRESH LEMON JUICE** 🌱 ..... 145 CZK

*sugar and sweet cheese mascarpone, topped with clarified butter*

*Can also be prepared from gluten-free buckwheat flour + CZK 25.*

### Sweet waffles

**WITH COOKIE CARAMEL PASTE** 🌱 ..... 185 CZK

*bananas, sweet cheese mascarpone and Lotus biscuit sprinkles, topped with clarified butter*

**WITH CHERRY SAUCE** 🌱 ..... 185 CZK

*sweet cheese mascarpone and brownie sprinkles, topped with clarified butter*

**WITH NUGATE FOAM** 🌱 ..... 195 CZK

*vanilla sauce, marinated pears and crushed pistachio, topped with clarified butter*

### Pancakes

**FIVE PANCAKES WITH CARAMELIZED PLUMS** 🌱 ..... 185 CZK

*cinnamon, sweet cheese mascarpone, candied roasted nuts, topped with clarified butter*

**FIVE PANCAKES WITH FRUITS** 🌱 ..... 185 CZK

*with fresh strawberries and blueberries, sweet cheese mascarpone, topped with clarified butter*

# SALT FOOD

## with the smell of melted butter

**TOAST “CROQUE MONSIEUR“** ..... 195 CZK  
*traditional french toast au gratin with bechamel sauce, Gruyère cheese, steamed ham and baked bacon, served with salad of pickles with capers, shallots and parmesan*

**TOAST "CROQUE MADAM“** ..... 195 CZK  
*traditional french toast au gratin with bechamel sauce, Gruyère cheese, steamed ham and fried egg, served with salad of pickles with capers, shallots and parmesan*

**FIVE PANCAKES WITH BACON** ..... 155 CZK  
*sugar and maple syrup*

**MARTHY'S PATÉ** ..... 158 CZK  
*of poultry liver (80g) and thyme, topped with roasted almonds with sea salt, served with roasted toasts and salad of pickles with capers, shallots and parmesan*

*Gluten-free version possible* + 25 CZK

**WARM MINI SAUSAGES** ..... 154 CZK  
*with mustard and homemade horseradish with apples, served with pastries from our oven*  
*Gluten-free version possible* + 25 CZK

## Galettes

Gluten free. We prepare from buckwheat flour.

**WITH HAM AND CHEESE** - that's how the French love it ..... 185 CZK  
*pork steamed ham, cheese Emmentaler and fried egg, topped with clarified butter*

**WITH GORGONZOLA AND BRIE CHEESE**  ..... 185 CZK  
*homemade fig jam, caramelized pecans and marinated pears, topped with melted butter*

**WITH SMOKED SALMON** ..... 228 CZK  
*dill farm curd, fresh avocado and corn salad, topped with clarified butter*

# MAIN COURSES

SERVED FROM 12 P.M.

**BEEF BOURGUIGNON** *gluten-free* ..... 255 CZK

*150 g beef stew with red wine and root vegetable, supplemented with glazed carrot, celery stalks, champignons and butter potato puree*

**MARTHY'S BURGER** ..... 225 CZK

*150g grilled beef, Cheddar cheese, baked bacon, grilled tomato, pickle, onion, salad and dressing, served in a bun from our oven, side salad*

**QUICHE by the daily menu** ..... 125 CZK

*warm toasted salt cake, served with a side salad*

**BAKED CAMEMBERT (1pcs)**  ..... 155 CZK

*in papillote with rosemary, garlic and olive oil, served with cranberries, soft garl*

**CAESAR SALAD WITH CORN CHICKEN** ..... 228 CZK

*grilled corn chicken breast, baked bacon, parmesan, butter croutons, romaine lettuce and anchovy dressing*

*Gluten-free version possible* + 25 CZK

**CAESAR SALAD WITH AVOCADO** ..... 228 CZK

*avocado, poached egg, parmesan, butter croutons, romaine lettuce and anchovy dressing*

*Gluten-free version possible* + 25 CZK

*Bon apetite from Marthy's Kitchen!*



## SOUPS

BEEF BROTH .....	95 CZK
<i>12 hours slowly cooked broth with beef meat, topped with noodles, vegetable julienne and homemade liver balls</i>	
BY THE DAILY MENU .....	85 CZK

## Some handy extras

CROISSANT .....	38 CZK
BASKET WITH PASTRIES .....	30 CZK
BASKET WITH GLUTEN-FREE PASTRIES .....	40 CZK
HERBS BUTTER .....	30 CZK
HOMEMADE HONEY .....	30 CZK
HOMEMADE JAM .....	30 CZK
HAPPY EGG .....	30 CZK
CRISPY BACON 1 SLICE .....	28 CZK
SMOKED SALMON .....	85 CZK
SALAD OF PICKLES WITH PARMESAN  .....	65 CZK
SIDE SALAD  .....	55 CZK
MAYONNAISE .....	25 CZK
MEAL BOX .....	15 CZK

We don't have a list of allergens right in the menu, but our staff will provide you with the necessary information on request for each meal.

# COLD BEVERAGES

## Home-made lemonade with basil seeds 0,5 l prepared from our own syrups

CUCUMBER WITH SAGE .....	85 CZK
RASPBERRY WITH VANILLA .....	85 CZK
APRICOT WITH CLOVE AND CINNAMON .....	85 CZK

## Home-made Ice-tea with refresh fruit 0,3l original Dammann Frères Paris 1692

GREEN BALI .....	68 CZK
<i>Ice tea from green Sencha tea and rose petals with lichee and grapefruit aroma is macerated in cold, complemented with ice, mint and orange.</i>	
FRUIT SAMBA .....	68 CZK
<i>Fruit mixture of hibiscus, pieces of apple, rosehip, orange zest with zest of mango and exotic fruit enriched with calendula petals, complemented with raspberries and fresh strawberries.</i>	

## Fresh juice 0,3 l

ORANGE .....	125 CZK
GRAPEFRUIT .....	125 CZK
MIX ORANGE WITH GRAPEFRUIT .....	125 CZK
100% STRAWBERRY JUICE 0,25 l .....	120 CZK
100% APPLE CIDER .....	75 CZK

## Lemonade Fentimans 0,275 l

Fentimas botanical lemonades are prepared for 7 days  
with use of herbal and plant extracts only.

ROSE LEMONADE .....	85 CZK
MANDARIN AND SEVILLE ORANGE JIGGER .....	85 CZK
VICTORIAN LIMONADE <i>pure lemon juice</i> .....	85 CZK
CHERRY TREE COLA .....	85 CZK
CURIOSITY COLA <i>plant extract cola</i> .....	85 CZK
GINGER BEER .....	85 CZK

## Water and mineral water

### SOLAN DE CABRAS

*Spanish natural mineral water with a gently taste.*

SOLAN still 0,5 l .....	55 CZK
SOLAN sparkling 0,33 l .....	58 CZK
SOLAN sparkling 0,75 l .....	95 CZK
 TAP WATER 0,7 l <i>with mint</i> .....	 45 CZK

# HOT BEVERAGES

## Coffee

All coffees can be ordered in decaffeinated and iced versions.

RISTRETTO .....	55 CZK
ESPRESSO WITH MILK .....	58 CZK
DOUBLE ESPRESSO .....	75 CZK
AMERICANO .....	75 CZK
ESPRESSO & TONIC .....	105 CZK
ESPRESSO MACCHIATO.....	58 CZK
CAPPUCCINO .....	65 CZK
CAFFÉ LATTE .....	85 CZK
FLAT WHITE .....	90 CZK
EXTRA SHOT OF COFFEE .....	30 CZK
OAT OR LACTOSE-FREE MILK .....	+ 20 CZK

*Lactose-free version of coffee or oat milk possible.*

*Enjoy your moment!*

## Chai latté

WARM OR COLD 0,3 l ..... 96 CZK

*Combination of black tea, whipped milk and Indian spices.*

*Lactose-free version of coffee or oat milk possible + 20 CZK*

## Hot chocolate Callebaut

MILK original belgian chocolate ..... 96 CZK

DARK 70% belgian chocolate ..... 96 CZK

CACAO 0,4 l with milk foam and marshmallows ..... 88 CZK

*Lactose-free version of coffee or oat milk possible + 20 CZK*

## Hot homemade lemonade 0,3 l

prepared from our own syrups

RASPBERRY WITH VANILLA ..... 70 CZK

APRICOT WITH CLOVE AND CINNAMON ..... 70 CZK

## Fresh tea

FRESH GINGER ..... 75 CZK

FRESH MINT ..... 75 CZK

HONEY ..... 30 CZK

MILK ..... 15 CZK

*Lactose-free version of coffee or oat milk possible + 20 CZK*

# Tea Dammann Frères Paris 1692

Exclusive French tea, produced since 1692.

## Black tea

Recommended time of brewing: 4 - 6 min.

**EARL GREY YIN ZHEN** ..... 75 CZK

*Sweet flowery aroma with light chocolate-honey touch. The taste of this tea is complemented by essential bergamot oil from Calabria.*

**BREAKFAST** ..... 75 CZK

*This balanced and fine tea blend is intended to go with your breakfast. It combines selected kinds of black tea from Ceylon, Darjeeling and Assam.*

**COQUELICOT GOURMAND** ..... 75 CZK

*Coquelicot Gourmand tea is a blend of black teas from China and Ceylon, petals of pink peony and blue cornflower with fine aroma of poppy and marzipan.*

## Green tea

Recommended time of brewing: 3 - 4 min.

**SENCHA FUKUYU** ..... 75 CZK

*In Japan, it is called a tea of hospitality. It has a high content of vitamin C. This tea is valued for its refreshing qualities and fruity scent with light touch of bitterness.*

**BALI** ..... 75 CZK

*Bali is a blend of green Sencha tea and rose petals with aroma of lychee and grapefruit. It is recognised for its fine balance of fruits and flowers, lightly perfumed.*

**MISS DAMMANN** ..... 75 CZK

*Inspired by Parisian ladies the Miss Dammann tea is lively, spicy and inscrutable. Sophisticated combination of green tea with ginger bits, scent of citrus and passionflower.*

## White tea

**THÉ BLANC PASSION DE FLEURS** ..... 75 CZK

*Combination of white tea Pai Mu Tan with light scent of rose, apricot and passionfruit.*

*Recommended time of brewing: 4 - 6 min.*

## Fruit tea

Recommended time of brewing: 4 - 6 min.

**PROVENCE** ..... 75 CZK

*A mixture of hibiscus, apple, rosehip and orange zest, fine aroma of apricots and peaches.*

**SAMBA** ..... 75 CZK

*Fruity mixture of hibiscus, apple bits, rosehip and orange zest with the taste of mango and exotic fruit enriched with calendula petals.*

## Herbal tea

**CAMOMILE** ..... 75 CZK

*This herbal blend contains carefully selected blossoms of little white camomile.*

*Recommended time of brewing: 3 - 5 min*

**TISANE BALI** ..... 75 CZK

*Is a unique combination of verbena, herbs and linden blossoms.*

*Freshness and fine fruity taste is complemented with aroma of lychee, peaches and grapefruit. Recommended time of brewing: 6 min*

## Rooibos tea

**ROOIBOS VANILLA** ..... 75 CZK

*There is no caffeine in Rooibos tea. It helps to soothe stomach difficulties or headaches.*

*Recommended time of brewing: 4 - 5 min*

# ALCOHOLIC BEVERAGES

## Sparkling wine and Prosecco

### SPUMANTE ROSA ROSÉ, ITALY

extra dry

*Aroma of red fruit and roses, full and delicate taste.*

0,15 l ..... 95 CZK

0,75 l ..... 420 CZK

### CUVÉE SPUMANTE, ITALY

extra dry

*Fresh and light Prosecco with fruity and floral aroma with a pleasantly bitter aftertaste.*

0,15 l ..... 85 CZK

0,75 l ..... 350 CZK

### LE MANZANE, CONEGLIANO VALDOBBIADENE SUPERIORE DOCG

brut

*Prosecco of juicy and fresh taste, gentle fruity scent with hints of flowers and bread crust.*

0,75 l ..... 450 CZK

### VALDOBBIADENE, SUPERIORE DOCG

brut

*Exquisite prosecco of light straw-yellow colour, fresh and balanced, rich in taste with aromatic tones of yellow apples and white flowers.*

0,75 l ..... 450 CZK



## Cider 0,33 l

Elbe cider from Czech apples only, without added sugar.

<b>PREMIUM</b> .....	75 CZK
<b>PEAR</b> .....	75 CZK
<b>CHERRY</b> .....	75 CZK

## Beer

<b>PILSNER URQUELL</b> 0,33 l bottle .....	55 CZK
<b>BIRELL</b> non-alcoholic (bottle) 0,33 l .....	40 CZK

## House wine - carafe

### White wine

**VERMENTINO, TUSCAN HOUSE WINE**, dry

0,25 l carafe .....	95 CZK
0,5 l carafe .....	170 CZK
1 l carafe .....	280 CZK

### Red wine

**SANGIOVESE, TUSCAN HOUSE WINE**, dry

0,25 l carafe .....	95 CZK
0,5 l carafe .....	170 CZK
1 l carafe .....	280 CZK

All prices include VAT



YOU CAN ALSO VISIT OUR SECOND STORE U MÁNESA,  
WHERE YOU WILL FIND MORE TABLES, A WIDER SELECTION  
OF MAIN COURSES AND CHEF'S SPECIAL OFFER.

*Enjoy your moment!*

[WWW.MARTHYSKITCHEN.CZ](http://WWW.MARTHYSKITCHEN.CZ)