



Marthy's KITCHEN

MENU

THE STORY

Life brought Marthy and Kristi together just before the announced end of the world in 2012. The end of the world did not happen and the story of two creative enthusiasts began instead. They love life, tasty food, and good company. He is a chef; she is a designer. He a penchant for cooking, she for casualness and spirituality. Marthy came on to Kristi with his cooking skills, she wooed him with her philosophical talks on the sense of life.

And one evening, when Marthy set out in the open air on the Petřín Hill a small round thing (chocolate fondant with cherry sauce and pistachio ice cream), it was clear that love passes through the stomach. To this day, the “small round” is still offered on the Christmas menu at Marthy’s.

The love of food, life and people brought their professions and passion together in a creative vision. From the age of five, Marthy held pots, pans, and cooking pots as passionately as Kristi held a tape measure, nails, and a hammer. They both wanted to fulfil their potential in what they loved most, so Marthy started cooking and Kristi took up interior design. Their motivation was to create a cosy space inspired by French spontaneity, where people would feel welcome while enjoying food made with quality and fresh ingredients of their own making.

Marthy’s expanded with the branch U Mánesa in 2018. The new branch includes its own bakery and patisserie, located on the lower floor of the two-storey space. Fresh croissants, pastries and desserts are available daily and stocked in both branches.

Marthy’s Kitchen is staffed by people who find their work meaningful. Everyone is good at something different and together they all complement each other. Together they create a harmonious space and have an open door for all people of good will. The wish of Marthy, Kristi and their colleagues is to bring people together over tasty food and in a mutually respectful environment.

The journey of Marty and Kristi continues with the opening of their dream project, Kristies Kitchen – the latest addition to our Marthy’s Kitchen bistro family. Here, tradition is once again intertwined with our deep love for homemade cuisine, a passion we’ve shared from the very start. While both concepts share the same core values – high-quality fresh ingredients and a passion for design and detail – each has its own unique rhythm and energy. Whether it’s the tranquil Kristies or the vibrant Marthy’s, both promise a one-of-a-kind experience.

BISTRO · CAFÉ

Homemade & French style

WE FIND MEANING IN QUALITY INGREDIENTS AND HOMEMADE CUISINE. HAND-BAKED BREAD, FRESH INGREDIENTS AND FREE-RANGE EGGS FROM HENS THAT ROAM FREELY ON MEADOWS AND LIVE IN DIGNIFIED CONDITIONS - IN OUR KITCHEN WE CAREFULLY SELECT INGREDIENTS WHOSE ORIGINS WE KNOW AND TRUST.

· WE PREFER A CASH PAYMENTS ·

Thank you for choosing this option.

HOW ABOUT STARTING A LOVELY DAY WITH

STRAWBERRY MIMOSA	128 CZK
<i>0,2 l Prosecco with fresh strawberry juice</i>	
ORANGE MIMOSA	128 CZK
<i>0,2 l Prosecco with freshly squeezed orange juice</i>	
GRAPEFRUIT MIMOSA	128 CZK
<i>0,2 l Prosecco with freshly squeezed grapefruit juice</i>	
CHERRY SPRITZ	155 CZK
<i>0,3 l Prosecco with cherry soda from wild cherries</i>	
PAMPELLE SPRITZ 13 cl	125 CZK
<i>0,2 l grapefruit aperitif Pampelle with Prosecco and soda</i>	

Can be replaced with non-alcoholic Prosecco + 15 CZK

BREAKFAST

WE SERVE BREAKFAST ALL DAY

ENGLISH BREAKFAST. 345 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 365 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 butter and pastries from our oven

Gluten-free version possible (without croissant) + 25 CZK

CONTINENTAL BREAKFAST 295 CZK

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

Gluten-free version possible + 25 CZK

EGGS BENEDICT WITH SALMON 285 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 275 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  265 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

CILBIR TURKEY EGGS  245 CZK
two poached eggs served with dill-garlic Greek yogurt, clarified chili butter, topped with homemade toasted brioche

Gluten-free version possible + 25 CZK

THREE SCRAMBLED EGGS IN GLASS  195 CZK
on butter and shallots, with truffle oil, Parmesan and chives, served with herb butter, a brioche from our oven and a side salad

Gluten-free version possible + 25 CZK

Omelets

FLUFFY OMELETTE 245 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  245 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

*We prepare all breakfasts from eggs from happy hens
from free range.*

Sandwiches from our oven

MARTHY'S BREAKFAST 165 CZK

freshly baked croissant stuffed with horseradish gerve, pork steamed ham, egg and cucumber salad

CROISSANT WITH AVOCADO 185 CZK

toasted homemade butter croissant, filled with fresh avocado, cottage cheese with sweet smoked pepper, sea salt, pomegranate, crushed pistachios, sesame seeds and sprouted microgreens

EGG BAGEL 265 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 Coleslaw

SALMON BAGEL 245 CZK

toasted homemade bagel, stuffed with cottage cheese with dill, smoked salmon, radish, cucumber, romaine lettuce and side salad

AVOCADO BREAD WITH POACHED EGG  295 CZK

toasted sourdough bread from our oven with garlic, 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

We bake fresh bread for you every day, including gluten-free bread.

We focus on traditional baking methods and hand-made pastry.

Sweet breakfast

MORNING WAKE UP  175 CZK

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

VANILLA OAT PORRIDGE  185 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

FITNESS BREAKFAST  245 CZK

Greek yogurt with homemade crunchy muesli with three types of nuts, cinnamon and vanilla, topped with fresh fruit (banana, strawberries, blueberries, pomegranate), chia seeds and homemade honey

MARTHY'S BREAD PUDDING  228 CZK

freshly baked "bread pudding" made from our buttery croissant, complemented with grated apples, vanilla, raisins, and mascarpone.

FRENCH TOAST  295 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

MORNING HYGE  145 CZK

0.3 l of milk chocolate with homemade whipped cream and marshmallows

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

*If you would like to make a breakfast from our muesli at home,
you can purchase a pack at the counter sales.*

Healthy breakfast

FRESH AVOCADO  255 CZK

freshly sliced avocado (whole) with olive oil, lemon juice, pomegranate, pepper, crushed pistachios, sesame seeds, side salad and microgreens sprouts, served with baguette

Gluten-free version possible + 25 CZK

Smoothie 0,4 l

PEGAS 145 CZK

lemon gras, mango, banana, savoy cabbage, apple cider

SIRIUS 145 CZK

beetroot, pineapple, forest blueberries, ginger, apple cider

PLEIADES 165 CZK

acai, forest blueberries, mango, strawberries, apple cider

VENUS 145 CZK

mango, pear, apple cider

Fresh juice 0,3 l

Freshly squeezed orange or grapefruit juice.

ORANGE 135 CZK

GRAPEFRUIT 135 CZK

MIX ORANGE WITH GRAPEFRUIT 135 CZK

100% STRAWBERRY JUICE 0,25 l 135 CZK

100% APPLE CIDER 95 CZK

SWEET FOOD

with the smell of clarified butter

Crêpes

WITH MILK CHOCOLATE  185 CZK
banana, sweet cheese mascarpone, candied roasted nuts, topped with clarified butter

WITH HOUSEMADE JAM  165 CZK
apricot or fig, sweet cheese mascarpone, candied roasted nuts and roasted almond, topped with clarified butter

WITH FRESH LEMON JUICE  165 CZK
brown sugar and sweet cheese mascarpone, candied roasted nuts, topped with clarified butter

Gluten-free version is possible + 25CZK

Sweet waffles

WITH COOKIE CARAMEL PASTE  245 CZK
bananas, sweet cheese mascarpone and Lotus biscuit sprinkles, candied roasted nutstopped, with clarified butter

WITH CHERRY SAUCE  245 CZK
sweet cheese mascarpone, crushed pistachios, candied roasted nuts and brownie sprinkles, topped with clarified butter

Pancakes

FIVE PANCAKES WITH CARAMELIZED PLUMS  228 CZK
cinnamon, sweet cheese mascarpone, candied roasted nuts, topped with clarified butter

FIVE PANCAKES WITH FRUITS  235 CZK
with fresh strawberries and blueberries, sweet cheese mascarpone, candied roasted nuts, topped with clarified butter

SALT FOOD

with the smell of clarified butter

TOAST "CROQUE MONSIEUR" 295 CZK

traditional french toast au gratin with bechamel sauce, Gruyère cheese, steamed ham and baked bacon, served with salad Coleslaw

TOAST "CROQUE MADAM" 295 CZK

traditional french toast au gratin with bechamel sauce, Gruyère cheese, steamed ham and fried egg, served with salad Coleslaw

FIVE PANCAKES WITH BACON 218 CZK

sugar and maple syrup

MARTHY'S PATÉ 185 CZK

of poultry liver (80g), thyme and clarified butter, with roasted almonds and sea salt, served with cornichons and toasted bread

Gluten-free version possible + 25 CZK

WARM MINI SAUSAGES 170 CZK

with mustard and homemade horseradish with apples, served with pastries from our oven

Gluten-free version possible + 25 CZK

Martin's pate is our evergreen, that's why we included it in our colonial..

Don't forget to throw a few glasses in your bag on your way out :).

Galettes

Gluten free. We prepare from buckwheat flour.

WITH HAM AND CHEESE - that's how the French love it 228 CZK
pork steamed ham, cheese Emmentaler and fried egg, topped with clarified butter

WITH GORGONZOLA AND BRIE CHEESE  275 CZK
homemade fig jam, caramelized pecans and marinated pears, topped with melted butter

WITH SMOKED SALMON 285 CZK
dill farm curd, fresh avocado and corn salad, topped with clarified butter

Soups

BEEF BROTH 125 CZK
12 hours slowly cooked broth with beef meat, topped with noodles, vegetable julienne and homemade liver balls

BY THE DAILY MENU 95 CZK
please ask the staff

Bon Appétit!

MAIN COURSES

SERVED FROM 12 P.M.

BEEF BOURGUIGNON *gluten-free* 365 CZK

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

MARTHY'S BURGER 325 CZK

150g grilled minced meat (Angus and Iberico), Cheddar cheese, baked bacon, grilled tomato, pickle, onion, salad and dressing, served in a bun from our oven, side salad

FISH AND CHIPS 355 CZK

fresh cod fried in beer batter, served with home fries, mayonnaise and vinegar

CHICKEN STRIPS 295 CZK

200g mildly hot crispy strips of corn chicken, wrapped in homemade herbs Panco Crumbs with Almond Flour and Chili, topped with Fresh Lime and salad Coleslaw

CAESAR SALAD WITH CORN CHICKEN 345 CZK

100g grilled corn chicken breast, baked bacon, parmesan, butter croutons, romaine lettuce and anchovy dressing

Gluten-free version possible + 25 CZK

CAESAR SALAD WITH AVOCADO 345 CZK

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

Gluten-free version possible + 25 CZK

More main dishes can be found in the chef's special menu.

Some handy extras

CROISSANT	55	CZK
BASKET OF SLICES MIXED BREADS	55	CZK
HERBS BUTTER	40	CZK
HOMEMADE HONEY	40	CZK
HOMEMADE JAM	40	CZK
HAPPY EGG	55	CZK
CRISPY BACON 1 SLICE	38	CZK
SMOKED SALMON	120	CZK
COLESLAW SALAD 	85	CZK
SIDE SALAD 	65	CZK
MAYONNAISE	45	CZK
HOMEMADE CRISPY FRIES	95	CZK
MEAL BOX	15	CZK

Enjoy your meal!

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

COLD BEVERAGES

Homemade lemonade with basil seeds 0,4 l

prepared from our own syrups

RASPBERRY WITH VANILLA	95 CZK
LEMON WITH LIME AND MINT	95 CZK
SOUR CHERRY AND CHERRY	125 CZK

Homemade ice-tea served with ice 0,4 l

original Dammann Frères Paris 1692

JASMINE	95 CZK
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Ice-tea from high-quality green tea and fresh jasmine flowers.

Infused with our lemon syrup, rosemary and orange.

FRUITY	95 CZK
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Ice-tea from a selection of fruits, blackcurrant, hibiscus and mint. Infused with our sour cherry syrup, vanilla, fresh blueberries and mint.

Fresh juice 0,3 l

Freshly squeezed orange juice.

ORANGE	135 CZK
100% APPLE JUICE	85 CZK

Iced Matcha latté 0,4 l

Alternative milk available: coconut, oat, lactose-free + 20 CZK

RASPBERRY AND DRAGON FRUIT	145 CZK
LEMON AND MANGO	145 CZK

Iced Chai latté 0,4 l

Alternative milk available: coconut, oat, lactose-free + 20 CZK

CHAI LATTÉ	120 CZK
DIRTY CHAI LATTÉ (WITH A SHOT OF ESPRESSO)	145 CZK

Smoothie 0,4 l

PEGAS	145 CZK
<i>lemon grass, mango, banana, kale, 100% natural apple juice</i>	
SIRIUS	145 CZK
<i>beetroot, pineapple, forest blueberries, ginger, 100% natural apple juice</i>	
PLEIADES	165 CZK
<i>acai, forest blueberries, mango, strawberries, 100% natural apple juice</i>	

Water and mineral water

SOLAN DE CABRAS

Spanish natural mineral water with a delicate taste.

0,5 L STILL	58 CZK
0,33 L SPARKLING	58 CZK
0,7 L SPARKLING	98 CZK
0,7 L CARAFE OF WATER WITH MINT	70 CZK

HOT BEVERAGES

Alternative milk available.

We'll gladly prepare any of our coffees iced.

Italian coffee *Filicori*

RISTRETTO	60	CZK
ESPRESSO WITH MILK	68	CZK
DOUBLE ESPRESSO	90	CZK
AMERICANO	90	CZK
ESPRESSO & TONIC	118	CZK
ESPRESSO MACCHIATO	68	CZK
CAPPUCCINO	85	CZK
CAFFÉ LATTE	105	CZK
FLAT WHITE	95	CZK
ADDITIONAL SHOT OF ESPRESSO	35	CZK
FROTHED MILK	55	CZK
ALTERNATIVE MILK	+20	CZK

Flavored coffee

VANILLA CAPPUCCINO	115	CZK
CARAMEL CAPPUCCINO	115	CZK
VANILLA LATTE	135	CZK
CARAMEL LATTE	135	CZK

Matcha & Chai latté 0,4 l

CHAI LATTÉ	120 CZK
DIRTY CHAI LATTÉ (WITH A SHOT OF ESPRESSO)	145 CZK
MATCHA LATTÉ	120 CZK
CHAI MATCHA LATTÉ	140 CZK

Hot chocolate

HOT CHOCOLATE WITH MILK 0,2 L	120 CZK
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Tea Dammann Frères Paris 1692

Exclusive French tea produced since 1692.

Black tea

EARL GREY YIN ZHEN	89 CZK
<i>the flavor of this tea is enhanced by essential bergamot oil from Calabria</i>	
BREAKFAST	89 CZK
<i>a selection of black teas from Ceylon, Darjeeling and Assam</i>	
COQUELICOT GOURMAND	89 CZK
<i>petals of pink peony and cornflower, with delicate notes of poppy and marzipan</i>	

Green tea

SENCHA FUKUYU	89 CZK
<i>known in Japan as the tea of hospitality</i>	
JASMIN CHUNG HAO	89 CZK
<i>high-quality green tea with fresh jasmine flowers</i>	
MISS DAMMANN (SIGNATURE)	89 CZK
<i>inspired by typical Parisian ladies – spirited, lively and unpredictable</i>	
<i>citrus-flavored with pieces of ginger and passion fruit</i>	

Fruit tea

PASSION FRAMBOISE	89 CZK
<i>hibiscus flowers, rosehips, pieces of apple, raspberry and passion fruit</i>	
CARCADET CASSIS MENTHÉ	89 CZK
<i>hibiscus flowers, blackcurrant, blueberries and peppermint</i>	

White tea

THÉ BLANC PASSION DE FLEURS	89 CZK
<i>Pai Mu Tan white tea with rose, apricot and passion fruit</i>	

Herbal tea

CAMOMILLE	89 CZK
<i>carefully selected chamomile flowers</i>	
TISANE BALI (FRESH SUMMER FRUIT FLAVOR)	89 CZK
<i>verbena, linden flowers, flavored with lychee, peach and grapefruit</i>	

Rooibos tea

ROOIBOS VANILLE (CAFEIN-FREE)	89 CZK
<i>suitable for stomach problems or headaches</i>	

Fresh tea

Served with homemade honey from a small South Bohemian farm.

FRESH GINGER	95 CZK
FRESH MINT	95 CZK
HONEY	40 CZK
MILK	20 CZK

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
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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
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FREEDOLIN, viticulture Weinbiet

cuvée, **NON-ALCOHOLIC**

Refreshing, intense and long-lasting sparkling. Pear, quince or apple can be smelled in the aroma. Pleasant taste with a hint of green apple.

0,15 l	85 CZK
0,75 l	350 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

Bottled wines - 0,75 l

Pink wine

ROSATO IGT TUSCANY, ITALY dry

Sangiovese 50%, Ciliegiolo 50%

It features notes of wild berries, wild strawberries and raspberries on an elegantly floral background of red rose.

0,75 l	390 CZK
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White wine

VIOGNIER IGT TOSCANA, ITALY dry

single-grape wine typical for this area

Elegant aromatic tones of medicinal herbs and wild flowers on a fruit background.

0,75 l 390 CZK

VERMENTINO IGT TOSCANA, ITALY, late harvest dry

hand-picked grapes from a historic vineyard

The taste is characterized by a variety of golden apple, plum, acacia honey.

0,75 l 540 CZK

RIESLING ALSACE MICHEL FONNÉ, FRANCE dry

An elegant taste with mineral and flowery tones.

0,75 l 570 CZK

Red wine

SANGIOVESE IGT TOSCANA, ITALY dry

single-grape wine typical for this area

Sweet and pleasant aroma of plums, blueberries and blackberries. Background spicy tones.

0,75 l 390 CZK

SANGIOVESE IGT TOSCANA, ITALY dry

Sangiovese 95 %, Ciliegiolo 5 %, hand-picked grapes from a historic vineyard

Pleasant tones of red fruit (plums, blackberries and cherries) with a spicy accent.

0,75 l 540 CZK

PRIMITIVO IGP, CANTINA CANTORE DI CASTELFORTE, ITALY dry

Organic wine with minimal amount of sulphates. Fruity aroma that is so typical for wine variety Primitivo. Wine of medium full taste.

0,75 l 450 CZK

BORDEAUX SUPÉRIEUR CHATEAU CASTENET, FRANCE dry

Cuvée, 40% Merlot, 60% Cabernet Sauvignon

Bright and distinctive scent with touch of truffles, liquorice and chocolate.

0,75 l 460 CZK

Beer and Cider 0,33l

PILSNER URQUELL <i>bottled</i>	55	CZK
BIRELL non-alcoholic <i>bottled</i>	45	CZK
CIDER PREMIUM <i>from fresh Polaba apples</i>	85	CZK

Spirits

WARNERS SLOE GIN 4 cl (*alcohol content is 30%*) 115 CZK
Liqueur based on gin is made from hand-picked sloes. The intensive taste is fruity with cherry and almond tones.

WARNERS RHUBARB GIN 4 cl (*alcohol content is 40%*) 125 CZK
Refreshing gin with fruity taste. Every bottle contains one third of freshly squeezed rhubarb juice. It is inspired by vegetable garden of queen Victoria.

J.J.WHITLEY PINK CHERRY 4 cl (*alcohol content is 39%*) 75 CZK
Handmade gin tastes of cherries, marzipan and juniper. It is inspired by English countryside and scenery.

WHITLEY NEILL ORIGINAL 4 cl (*alcohol content is 39%*) 105 CZK
Handmade gin by extract from Baobab. Nicely smooth with rich tones of juniper, citrus and exotic spices. English gin inspired by South Africa.

RON BARCELÓ IMPERIAL GB 4 cl (*alcohol content is 38%*) 145 CZK
It is created by selection of the best Caribbean sugar cane with traditional old family recipe. Blend of the best Dominican rums maturing up for 10 years in oak barrels.

SCOTTISH 12 YEAR CRABBIE'S LIGHTLY PEATED 4 cl 120 CZK
12 years old Scottish single malt whisky with light smoky tones, tones of honey and green tea.

Aperitif and Digestiv

PAMPELLE 5 cl (<i>alcohol content is 15 %</i>)	85	CZK
<i>aperitif from citrus and red grapefruit extracts</i>		
LILLET (<i>alcohol content is 17%</i>)		
<i>French aperitif wine from Bordeaux region</i>		
BLANC 5 cl <i>made from Sauvignon Blanc, Semillon a Muscadell</i>	85	CZK
ROUGE 5 cl <i>made from Merlot, Cabernet Sauvignon a Cabernet Franc</i>	85	CZK
UNICUM 4 cl (<i>alcohol content is 40%</i>)	115	CZK
<i>excellent Hungarian herbal liquor acquired from 40 kinds of medicinal plants</i>		

Mixed drinks

PAMPELLE TONIC 0,25 l	125	CZK
<i>Pampelle grapefruit aperitif with botanical premium tonic</i>		
PAMPELLE SPRITZ 0,2 l	125	CZK
<i>grapefruit aperitif Pampelle with Prosecco and soda</i>		
CHERRY SPRITZ 0,35 l	155	CZK
<i>Prosecco with cherry soda from wild cherries</i>		
REBARBORA JEANS 0,25 l	195	CZK
<i>Warners rhubarb gin with fresh strawberry juice</i>		
MOON GIN 0,25 l	155	CZK
<i>Whitley Neill Original gin with botanical premium tonic</i>		
KRISTIES CHERRY GIN 0,25 l	140	CZK
<i>J.J. Whitley Pink Cherry gin with cherry soda</i>		

All prices include VAT



Bon Appétit!