



# *Marthy's* KITCHEN

MENU

## THE STORY

Life brought Marthy and Kristina 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 has a penchant for cooking, she for casualness and spirituality. Marthy came on to Kristina 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 Kristina 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 Tina 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, Kristina and their colleagues is to bring people together over tasty food and in a mutually respectful environment.

The story of Marthy and Tinka continues, and by the end of 2023, Tinka’s long-term dream will materialize. You can find more details at [www.kristies.cz](http://www.kristies.cz).

# BISTRO · CAFÉ

*Homemade & French style*

QUALITY INGREDIENTS AND HOME PROCESSES IS WHAT MAKES  
SENSE TO US. IN OUR KITCHEN WE USE INGREDIENTS WHOSE  
ORIGIN WE KNOW.

## HOW ABOUT STARTING A LOVELY DAY WITH

<b>STRAWBERRY MIMOSA</b> .....	128 CZK
<i>0,2l Prosecco with fresh strawberry juice</i>	
<b>ORANGE MIMOSA</b> .....	118 CZK
<i>0,2l Prosecco with freshly squeezed orange juice</i>	
<b>GRAPEFRUIT MIMOSA</b> .....	118 CZK
<i>0,2l Prosecco with freshly squeezed grapefruit juice</i>	
<b>CHERRY SPRITZ</b> .....	155 CZK
<i>35 cl Prosecco with cherry soda from wild cherries</i>	
<b>PAMPELLE SPRITZ 13 cl</b> .....	125 CZK
<i>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.** ..... 275 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**  ..... 295 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** ..... 255 CZK

*two lightly boiled eggs with Ementaler cheese, pork ham, homemade Martyš 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** ..... 275 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** ..... 265 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**  ..... 245 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 knitted host from our oven and a side salad*

*Gluten-free version possible + 25 CZK*

## Omelets

**FLUFFY OMELETTE** ..... 218 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**  ..... 228 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** ..... 155 CZK

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

**CROISSANT WITH AVOCADO** ..... 175 CZK

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

**EGG BAGEL** ..... 245 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** ..... 228 CZK

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

**AVOCADO BREAD WITH POACHED EGG**  ..... 285 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 PORRIDG**  ..... 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*

**VEGETARIAN BREAKFAST**  ..... 228 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*

**FRENCH TOAST**  ..... 240 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**  ..... 135 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 get a pack at the counter sales.*

# Healthy breakfast

<b>FRESH AVOCADO</b> 	255 CZK
<i>freshly 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

Freshly squeezed orange or grapefruit juice.

<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>	125 CZK
<b>100% APPLE CIDER</b>	85 CZK

# SWEET FOOD

with the smell of clarified butter

## Crêpes

- WITH MILK CHOCOLATE**  ..... 180 CZK  
*banana, sweet cheese mascarpone, candied roasted nuts, topped with clarified butter*
- WITH HOUSEMADE JAM**  ..... 160 CZK  
*apricot or fig, sweet cheese mascarpone and roasted almond, topped with clarified butter*
- WITH FRESH LEMON JUICE**  ..... 155 CZK  
*brown sugar and sweet cheese mascarpone, topped with clarified butter*

*Gluten-free version is possible + 25CZK*

## Sweet waffles

- WITH COOKIE CARAMEL PASTE**  ..... 218 CZK  
*bananas, sweet cheese mascarpone and Lotus biscuit sprinkles, topped with clarified butter*
- WITH CHERRY SAUCE**  ..... 218 CZK  
*sweet cheese mascarpone and brownie sprinkles, topped with clarified butter*

## Pancakes

- FIVE PANCAKES WITH CARAMELIZED PLUMS**  ..... 195 CZK  
*cinnamon, sweet cheese mascarpone, candied roasted nuts, topped with clarified butter*
- FIVE PANCAKES WITH FRUITS**  ..... 195 CZK  
*with fresh strawberries and blueberries, sweet cheese mascarpone, topped with clarified butter*

# SALT FOOD

with the smell of clarified butter

**TOAST "CROQUE MONSIEUR"** ..... 255 CZK

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

**TOAST "CROQUE MADAM"** ..... 255 CZK

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

**FIVE PANCAKES WITH BACON** ..... 175 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 ..... 195 CZK  
*pork steamed ham, cheese Emmentaler and fried egg, topped with clarified butter*

**WITH GORGONZOLA AND BRIE CHEESE**  ..... 245 CZK  
*homemade fig jam, caramelized pecans and marinated pears, topped with melted butter*

**WITH SMOKED SALMON** ..... 245 CZK  
*dill farm curd, fresh avocado and corn salad, topped with clarified butter*

## Soups

**BEEF BROTH** ..... 118 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

*Beef broth in the offer of our colonial and takeaway.*

# MAIN COURSES

SERVED FROM 12 P.M.

**BEEF BOURGUIGNON** *gluten-free* ..... 285 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** ..... 275 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** ..... 318 CZK  
*fresh cod fried in beer batter, served with home fries, mayonnaise and vinegar*

**CHICKEN STRIPS** ..... 225 CZK  
*200g mildly hot crispy strips of corn chicken, wrapped in homemade herbs Panko Crumbs with Almond Flour and Chili, topped with Fresh Lime and salad Coleslaw*

**CAESAR SALAD WITH CORN CHICKEN** ..... 288 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** ..... 288 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 .....	48 CZK
BASKET WITH PASTRIES .....	45 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 0,5 l

prepared with our own syrups

RASPBERRY WITH VANILLA .....	95	CZK
CUCUMBER WITH SAGE .....	95	CZK
LEMON WITH LIME AND MINT .....	95	CZK
APRICOT WITH CLOVE AND CINNAMON .....	95	CZK

## Homemade Ice-tea with refresh fruit 0,3l

original Dammann Frères Paris 1692

GREEN BALI .....	85	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 .....	85	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>		

## Sparkling lemonades Gusto Organic 275 ml

Gusto's organic lemonades are made exclusively from ethical sources, using herbal extracts and essential oils.

REAL COLA .....	85	CZK
REAL CHERRY COLA .....	85	CZK
NATURALLY SLIM COLA .....	85	CZK

## Fresh juice 0,3 l

ORANGE .....	125 CZK
GRAPEFRUIT .....	125 CZK
MIX ORANGE WITH GRAPEFRUIT .....	125 CZK
100% STRAWBERRY JUICE 0,25 l .....	125 CZK
100% APPLE CIDER .....	85 CZK

## Smoothie 0,4 l

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

## Water and mineral water

### SOLAN DE CABRAS

*Spanish natural mineral water with a gently taste.*

SOLAN still 0,5 l .....	58 CZK
SOLAN sparkling 0,33 l .....	58 CZK
SOLAN sparkling 0,75 l .....	95 CZK
TAP WATER 0,7 l <i>with mint</i> .....	65 CZK
CHERRY SODA <i>perlivá</i> 0,2 l .....	85 CZK

# HOT BEVERAGES

## Coffee *Filicori*

We serve Italian coffee, the tradition of which dates back to 1919. Filicori holds the Espresso Italiano certification and is a recognized member of the SCA coffee association.

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 .....	95 CZK
FLAT WHITE .....	95 CZK
EXTRA SHOT OF COFFEE .....	35 CZK
STEAMED MILK .....	35 CZK
VLAKTOSE-FREE OR PLANT-BASED MILK .....	+ 20 CZK

*All coffees can be ordered in decaffeinated and iced versions.  
Lactose-free version of coffee or with plant-based milk is possible.  
For the actual offer of plant-based milk ask our staff.*

## Flavored coffees

Supplemented with syrups of the highest quality from the legendary French producer MARIE BRIZARD.

VANILLA CAPPUCINO .....	115 CZK
CINNAMON CAPPUCINO .....	115 CZK
VANILLA LATTE .....	125 CZK
CINNAMON LATTE .....	125 CZK

## Hot chocolate

MILK 0.2 l <i>thick with homemade whipped cream</i> .....	120 CZK
WITH PORT WINE 0.23 l <i>thick with homemade whipped cream</i> .....	145 CZK
<i>Plant-based milk version is possible + 20 CZK</i>	

## Hot cocoa

MORNING HYGE 0.3 l .....	135 CZK
<i>milk chocolate with homemade whipped cream and marshmallows</i>	
<i>Plant-based milk version is possible + 20 CZK</i>	

## Chai latté

WARM OR COLD 0,3 l .....	96 CZK
<i>Combination of black tea, whipped milk and Indian spices.</i>	
<i>Lactose-free or plant-based milk is possible + 20 CZK</i>	

## Hot homemade lemonade 0,25 l

prepared from our own syrups

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

## Fresh tea

FRESH GINGER .....	85 CZK
FRESH MINT .....	85 CZK
HONEY .....	40 CZK
MILK .....	20 CZK

*Lactose-free or plant-based milk is possible + 20 CZK*

## Mulled wine 0,3 l

lightly sweetened with orange and cloves

SANGIOVESE, TUSCAN TABLE WINE, dry .....	95 CZK
------------------------------------------	--------

*With tea, we serve homemade honey from a small South Bohemian farm. The honey is made out of spring flowers and aren't chemically treated, only with substances that normally occur in nature. Honey can be purchased in our colonial for takeaway.*

*Enjoy your moment!*

# 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
--------------	---------

### 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
--------------	---------

## White wine

### **VIIGNIER 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 %, Cilieggiolo 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 0,33 l

<b>PILSNER URQUELL</b> <i>bottled</i> .....	55	CZK
<b>BIRELL non-alcoholic</b> <i>bottled</i> .....	45	CZK
<b>CIDER PREMIUM</b> <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.*

**IRISH WHISKEY PEAKY BLINDER** 4 cl ..... 90 CZK  
*Exceptionally smooth, three-times distilled and is produced in small amounts. Matures in oak barrels from Sherry.*

**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

<b>PAMPELLE</b> 5 cl ( <i>alcohol content is 15 %</i> ) .....	85 CZK
<i>aperitif from citrus and red grapefruit extracts</i>	
<b>LILLET</b> ( <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
<b>UNICUM</b> 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

<b>PAMPELLE TONIC</b> 19 cl .....	125 CZK
<i>Pampelle grapefruit aperitif with Double Douch premium tonic</i>	
<b>PAMPELLE SPRITZ</b> 13 cl .....	125 CZK
<i>grapefruit aperitif Pampelle with Prosecco and soda</i>	
<b>CHERRY SPRITZ</b> 35 cl .....	155 CZK
<i>Prosecco with cherry soda from wild cherries</i>	
<b>REBARBORA JEANS</b> 24 cl .....	195 CZK
<i>Warners rhubarb gin with fresh strawberry juice</i>	
<b>CUCUMBER GIN</b> 19 cl .....	155 CZK
<i>Whitley Neill Original gin s prémiovým tonikem Double Douch</i>	
<b>KRISTIES CHERRY GIN</b> 24 cl .....	140 CZK
<i>J.J. Whitley Pink Cherry gin with cherry soda</i>	

All prices include VAT



*Bon Appétit!*

