

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

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, tomat Portobello mushrooms, served with herb butter, pastries from our oven and side	
Gluten-free version possible + 25 CZK	
FRENCH BREAKFAST 🥕	
selection of delicatessen cheeses (Gruyère, Brie, Gorgonzola, Ementaler) with he fig jam, caramelized pecan nuts, fresh fruit with dates syrup (strawberries, grapomegranate), one lightly boiled egg, warm homemade butter croissant, served and pastries from our oven	apes,
Gluten-free version possible (without croissant) + 25 CZK	
CONTINENTAL BREAKFAST  two lightly boiled eggs with Ementaler cheese, pork ham, homemade Martyś che pate with roasted almonds, topped with homemade jam, butter, toasted white of from our oven and side salad  Gluten-free version possible + 25 CZK	picken liver
EGGS BENEDICT WITH SALMON  two poached eggs served on homemade brioche complemented with salmon, hom hollandaise sauce, corn salad and sprouts microgreens  Gluten-free version possible + 25 CZK	
EGGS BENEDICT WITH HAM  two poached eggs served on homemade brioche complemented with pork steamer homemade hollandaise sauce, corn salad and sprouts microgreens  Gluten-free version possible + 25 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
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	ZK
CROISSANT WITH AVOCADO	ZK
EGG BAGEL 265 Control to a sted homemade bagel with cream cheese and butter, stuffed with warm omelette with pork steamed ham, Cheddar cheese, roasted bacon, balsamic reduction, topped with sala Coleslaw	b
SALMON BAGEL	ZK
AVOCADO BREAD WITH POACHED EGG	

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 🥕	
2 pieces of toasted homemade butter croissants, served with butter, homemade ja fruit with date syrup (strawberries, grapes, pomegranate)	m, fresh
vanilla oat porrios of	
seeds and date syrup  Lactose-free version or from oat milk possible + 20 CZK	
FITNESS BREAKFAST   Greek yogurt with homemade crunchy muesli with three types of nuts, cinnamon vanilla, topped with fresh fruit (banana, strawberries, blueberries, pomegranate and homemade honey	and
MARTHY'S BREAD PUDDING  freshly baked "bread pudding" made from our buttery croissant, complemented apples, vanilla, raisins, and mascarpone.	
FRENCH TOAST  white toast soaked in milk with eggs, roasted on butter with cinnamon and vanil with fresh bananas, strawberries, honey and sweet cheese mascarpone	
MORNING HYGE   0.3 l of milk chocolate with homemade whipped cream and marshmallows	. 145 CZK
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	
beetroot, pineapple, forest blueberries, ginger, apple cider	145 CZK
PLEIADES	165 CZK
VENUS	145 CZK

## 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 0,251	135	CZK
100% APPLE CIDER	95	CZK

## **SWEET FOOD**

### with the smell of clarified butter

## Crèpes

Crepes		
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   bananas, sweet cheese mascarpone and Lotus biscuit sprinkles, candied roasted nutstopped, with clarified butter		
WITH CHERRY SAUCE 7		
Pancakes		
FIVE PANCAKES WITH CARAMELIZED PLUMS		
FIVE PANCAKES WITH FRUITS		

### SALT FOOD

### with the smell of clarified butter

TOAST "CROQUE MONSIEUR"  traditional french toast au gratin with bechamel sauce, Gruyère cheese, steamed hand baked bacon, served with salad Coleslaw	
TOAST "CROQUE MADAM"traditional french toast au gratin with bechamel sauce, Gruyère cheese, steamed kand fried egg, served with salad Coleslaw	
FIVE PANCAKES WITH BACON	218 CZK
MARTHY'S PATÉ  of poultry liver (80g), thyme and clarified butter, with roasted almonds and sea with cornichons and toasted bread  Gluten-free version possible + 25 CZK	
WARM MINI SAUSAGES  with mustard and homemade horseradish with apples, served with pastries from our 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		
WITH GORGONZOLA AND BRIE CHEESE 7		
WITH SMOKED SALMON		
Soups		
BEEF BROTH		
BY THE DAILY MENU 95 CZK please ask the staff		

Bon Appétit!

### MAIN COURSES

#### SERVED FROM 12 P.M.

BEEF BOURGUIGNON gluten-free	
MARTHY'S BURGER	ĽΚ
fresh cod fried in beer batter, served with home fries, mayonnaise and vinegar	ZK
CHICKEN STRIPS	
CAESAR SALAD WITH CORN CHICKEN	
Gluten-free version possible + 25 CZK	
CAESAR SALAD WITH AVOCADO	ZK
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 0,51

prepared with our own syrups

RAPSBERRY WITH VANILLA 95	CZK
CUCUMBER WITH SAGE 95	CZK
LEMON WITH LIME AND MINT	CZK
APRICOT WITH CLOVE AND CINNAMON	CZK
Homemade Ice-tea with refresh fruit 0,31 original Dammann Frères Paris 1692	
GREEN BALI	C7K
Ice tea from green Sencha tea and rose petals with lichee and grapefruit aroma is macerated in cold, complemented with ice, mint and orange.	CZK
FRUIT SAMBA 95	CZK
Fruit mixture of hibiscus, pieces of apple, rosehip, orange zest with zest of mango and fruit enriched with calendula petals, complemented with raspberries and fresh straw	
Sparkling lemonades Gusto Organic 275	ml
Gusto's organic lemonades are made exclusively from eth sources, using herbal extracts and essential oils.	ical
REAL COLA	CZK
REAL CHERRY COLA	CZK
NATURALLY SLIM COLA	CZK

# Fresh juice 0,31

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
Smoothie 0,4 l		
PEGAS	145	CZK
lemongrass, mango, banana, savoy cabbage, apple cider		
SIRIUS	. 145	CZK
beetroot, pineapple, forest blueberries, ginger, apple cider  PLEIADES	1/6	. C7V
acai, forest blueberries, mango, strawberries, apple cider	. 165	CZK
VENUS mango, pear, apple cider	145	6 CZK
Water and mineral water		
SOLAN DE CABRAS  Spanish natural mineral water with a gently taste.		
SOLAN still 0,5 1	58	CZK
SOLAN sparkling 0,331	58	CZK
SOLAN sparkling 0,751	95	CZK
TAP WATER 0,7 l with mint	. 65	CZK
CHERRY SODA perlivá 0,21	85	CZK

### HOT BEVER AGES

## Coffee Filicari

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
LAKTOSE-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 CAPPUCCINO	125 CZK
CINNAMON CAPPUCCINO	125 CZK
VANILLA LATTE	135 CZK
CINNAMON LATTE	135 CZK
Hot chocolate	
MILK 0.2 l thick with homemade whipped cream	125 CZK
WITH PORT WINE 0.23 l thick with homemade whipped cream	145 CZK
Plant-based milk version is possible + 20 CZK	
Hot cocoa	
MORNING HYGE 0.3 1	145 CZK
milk chocolate with homemade whipped cream and marshmellows	
Plant-based milk version is possible + 20 CZK	
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Chai latté	
WARM OR COLD 0,31	96 CZK
Combination of black tea, whipped milk and Indian spices.	
Lactose-free or plant-based milk is possible + 20 CZK	
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Matcha latté	
WARM OR COLD 0,31	120 CZK
Matcha green tea with whipped milk.	
Lactose-free or plant-based milk is possible + 20 CZK	

### Hot homemade lemonade 0,251

prepared from our own syrups

RAPSBERRY WITH VANILLA	95	CZK
APRICOT WITH CLOVE AND CINNAMON	95	CZK
Fresh tea		
FRESH GINGER	85	CZK
FRESH MINT	85	CZK
HONEY	40	CZK
MILK	20	CZK
Lactose-free or plant-baased milk is possible + 20 CZK		

### Mulled wine 0,31

lightly sweetened with orange and cloves

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 85 CZK Sweet flowery aroma with light chocolate-honey touch. The taste of this tea is complemented by essential bergamot oil from Calabria.			
BREAKFAST			
COQUELICOT GOURMAND			
Green tea			
Recommended time of brewing: 3 - 4 min.			
SENCHA FUKUYU			
BALI			
MISS DAMMANN			

### White tea

THÉ BLANC PASSION DE FLEURS	
Fruit tea	
Recommended time of brewing: 4 - 6 min.	
PROVENCE	
PASSION FRAMBOISE	
Herbal tea	
CAMOMILE	
TISANE BALI	
Rooibos tea	
ROOIBOS VANILLA	

## ALCOHOLIC BEVERAGES

# Sparkling wine and Prosecco

SPUMANTE ROSA ROSÉ, ITALY	
extra dry	
Aroma of red fruit and roses, full and delicate taste.	
0,151	95 CZK
0,751	
CUVÉE SPUMANTE, ITALY	
extra dry	
Fresh and light Prosecco with fruity and floral aroma with a pleasantly bitter af	tertaste.
0,151	85 CZK
0,751	350 CZK
LE MANZANE, CONEGLIANO VALDOBBIADENE SUPERIORE DO	CG
brut	
Prosecco of juicy and fresh taste, gentle fruity scent with hints of flowers and brea	d crust.
0,751	450 CZK
VALDOBBIADENE, SUPERIORE DOCG	
brut	
Exquisite prosecco of light straw-yellow colour, fresh and balanced, rich in taste w	ith
aromatic tones of yellow apples and white flowers.	
0,751	450 CZK
FREEDOLIN, viticulture Weinbiet	
cuvée, NON-ALCOHOLIC	
Refreshing, intense and long-lasting sparkling. Pear, quince or apple can be smel	led in the
aroma. Pleasant taste with a hint of green apple.	
0,151	85 CZK
0,751	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.

### 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
hand-picked grapes from a historic vineyard  The taste is characterized by a variety of golden apple, plum, acacia honey.  0,75 l
RIESLING ALSACE MICHEL FONNÉ, FRANCE dry  An elegant taste with mineral and flowery tones.  0,75 l
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. 0,751
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
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.  0,751 450 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 1 460 CZK

## Beer and Cider 0,331

PILSNER URQUELL bottled
BIRELL non-alcoholic bottled 45 CZK
CIDER PREMIUM from fresh Polaba apples
Spirits
WARNERS SLOE GIN 4 cl (alcohol content is 30%)
WARNERS RHUBARB GIN 4 cl (alcohol content is 40%)
J.J.WHITLEY PINK CHERRY 4 cl (alcohol content is 39%)
WHITLEY NEILL ORIGINAL 4 cl (alcohol content is 39%)
RON BARCELÓ IMPERIAL GB 4 cl (alcohol content is 38%)
SCOTTISH 12 YEAR CRABBIE'S LIGHTLY PEATED 4 cl

# Aperitif and Digestiv

PAMPELLE 5 cl (alcohol content is 15 %)
LILLET (alcohol content is 17%)  French aperitif wine from Bordeaux region  BLANC 5 cl made from Sauvignon Blanc, Semillon a Muscadell
ROUGE 5 cl made from Merlot, Cabernet Sauvignon a Cabernet Franc 85 CZK
UNICUM 4 cl (alcohol content is 40%)
Mixed drinks
PAMPELLE TONIC 0,25 l
Pampelle grapefruit aperitif with botanical premium tonic
PAMPELLE SPRITZ 0,21
grapefruit aperitif Pampelle with Prosecco and soda
CHERRY SPRITZ 0,35 l
REBARBORA JEANS 0,25 l
Warners rhubarb gin with fresh strawberry juice
MOON GIN 0,251
Whitley Neill Original gin with botanical premium tonic
KRISTIES CHERRY GIN 0,251
J.J. Whitley Pink Cherry gin with cherry soda



Bon Appétit!