



Marthy's KITCHEN

MENU

OUR STORY

Life brought Marthy and Kristi together just before the announced end of the world in 2012. The world didn't end - instead, it marked the beginning of the story of two creative enthusiasts. They love life, tasty food and good company. He a chef, she a designer. He delights in cooking, she in casualness and spirituality. Marthy courted Kristi with his culinary skills, she in turn with her philosophical talk about the meaning of life. And one evening, when Marthy set the table under the open sky on Petřín Hill with the "Little Round" (chocolate fondant with sour cherry sauce and pistachio ice cream), it became clear that love truly does go through the stomach. To this day, the "Little Round" is offered on the Christmas menu at Marthy's. A love of food, life and people brought their professions and passions together in a creative vision. From the age of five, Marthy held pots, pans and wooden spoons with the same passion as Kristi held a tape measure, nails and a hammer. Both were determined to pursue their passion - Marthy dedicated himself to cooking, while Kristi focused on interior design. Their motivation was to create a cozy space inspired by French nonchalance, where people would feel welcomed and enjoyed dishes made from fresh, high-quality, homemade ingredients. Marthy's expanded with the branch U Mánesa in 2018. The new branch houses its own bakery and patisserie, located on the lower floor of the two-story space. Fresh croissants, pastries and desserts are available daily and supplied to both branches. Marthy's Kitchen is staffed by people who find meaning in their work. Everyone is good at different things, and together they complement each other. They create a harmonious atmosphere and keep the door open for all people of good will. The wish of everybody at Marthy's is to bring people together over tasty food and in a mutually respectful environment. The journey of Marthy 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

Home-made & French style

WE FIND MEANING IN QUALITY INGREDIENTS AND HOMEMADE CUISINE. ARTISAN BREAD, FRESH INGREDIENTS AND EGGS FROM HENS THAT ROAM FREELY ON MEADOWS AND LIVE IN DIGNIFIED CONDITIONS. IN SHORT, IN OUR KITCHEN WE PREFER USING INGREDIENTS WHOSE ORIGINS MATTER TO US.

We do ordinary things extraordinarily well.

How about starting a lovely day just like this?

ORANGE FRESH JUICE 135 CZK

0,3 l freshly squeezed juice

STRAWBERRY MIMOSA 128 CZK

0,2 l Prosecco with fresh strawberry juice

ORANGE MIMOSA 128 CZK

0,2 l Prosecco with freshly squeezed orange juice

CHERRY SPRITZ 155 CZK

0,3 l Prosecco with cherry soda from wild cherries

PAMPELLE SPRITZ 125 CZK

0,2 l Prosecco with grapefruit aperitif and soda

Can be replaced with non-alcoholic Prosecco + 15 CZK

BREAKFAST

SERVED UNTIL 15:00

ENGLISH BREAKFAST 345 CZK

two fried eggs served on a toasted homemade english muffin, beans in our tomato sauce, baked bacon, British breakfast sausages, potato rösti and grilled vegetables (cherry tomatoes, champignons and edamame)

EGGS BENEDICT WITH SALMON 295 CZK

two poached eggs with homemade hollandaise sauce, served on a brioche bun from our oven, accompanied by smoked salmon, black Tobiko caviar and dill

gluten-free version possible + 25 CZK

EGGS BENEDICT WITH HAM 275 CZK

two poached eggs with homemade hollandaise sauce, served on a brioche bun from our oven, accompanied by steamed pork ham, edamame and chives

gluten-free version possible + 25 CZK

EGGS FLORENTINE 265 CZK

two poached eggs with homemade hollandaise sauce, served on a brioche bun from our oven, accompanied by baby spinach, edamame, a roasted seeds mix and chives

gluten-free version possible + 25 CZK

CILBIR TURKISH EGGS 245 CZK

two poached eggs served on dill-garlic Greek yoghurt with clarified chilli butter and a roasted seeds mix, accompanied by a homemade toasted brioche

gluten-free version possible + 25 CZK

THREE SCRAMBLED EGGS 225 CZK

prepared on butter and shallots, with truffle oil, Parmesan and chives, served with our seeded rye bread and herb butter, accompanied by a rocket salad with marinated pears, pecan nuts and pomegranate seeds

gluten-free version possible + 25 CZK

Sandwiches from our oven

We bake fresh bread for you every day:

gluten-free bread, wheat sourdough bread, seeded rye sourdough bread,
white buttery toast bread, french baguettes, sesame bagels, english
muffins, croissants.

EGG BAGEL 265 CZK

*toasted bagel from our oven filled with cream cheese, a warm omelette with steamed
pork ham, Cheddar cheese, roasted bacon, caramelized onions, accompanied by
grilled Spanish Padrón peppers and a rocket salad with marinated pears, pecan nuts
and pomegranate seeds*

AVOCADO BREAD WITH RADISH AND EGG  240 CZK

*toasted sourdough bread from our oven with cream cheese, rocket, half a fresh
avocado with sea salt, egg, fresh radishes, a roasted seeds mix, served with rocket
salad with marinated pears, pecan nuts and pomegranate*

gluten-free version possible + 25 CZK

AVOCADO TOAST WITH SMOKED SALMON 270 CZK

*toasted white bread from our oven with avocado spread, cream cheese with fresh dill,,
smoked salmon, served with rocket salad with marinated pears, pecan nuts and
pomegranate seeds*

gluten-free version possible + 25 CZK

AVOCADO BREAKFAST WITH FIGS AND FRUIT (VEGAN)  ... 290 CZK

*toasted seeded rye bread from our oven with homemade fig jam, accompanied by
fresh avocado, figs, strawberries, blueberries, pomegranate seeds, maple syrup, pine
nuts, pistachios and fig balsamic vinegar*

gluten-free version possible + 25 CZK

Omelettes

FRENCH OMELETTE WITH HAM AND CHEESE 255 CZK

two eggs with Gruyère cheese, ham and chives, served with two types of our homemade bread, herb butter and a rocket salad with marinated pears, pecan nuts and pomegranate seeds

gluten-free version possible + 25 CZK

FRENCH OMELETTE WITH AVOCADO AND EDAMAME  265 CZK

two eggs with Gruyère cheese, edamame and fresh avocado, served with two types of our homemade bread, herb butter and rocket salad with marinated pears, pecan nuts and pomegranate seeds

gluten-free version possible + 25 CZK

Sweet breakfasts

CHOCOLATE CROISSANT  195 CZK

homemade croissant filled with Nutella, cream cheese mascarpone and fresh fruit (strawberries, blueberries, raspberry)

ACAI BOWL WITH FRESH FRUIT  270 CZK

homemade crunchy müsli with three types of nuts, cinnamon and vanilla, topped with fresh fruit (banana, strawberries, blueberries, figs) and chia seeds

HOMEMADE PEAR BREAD PUDDING  228 CZK

freshly baked bread pudding made from our butter croissants with marinated pears, raisins and cream cheese mascarpone

FRENCH TOAST  245 CZK

toast from our white breakfast bread soaked in egg, milk, cinnamon and vanilla, toasted on butter, served with banana, fresh strawberries, maple syrup, cream cheese mascarpone and brittl

CRÊPES AND GALETTES

Paired with a cup of apple cider.

Inspired by Normandy.

Crêpes - sweet pancakes - 2 pcs

2 PCS RASPBERRY WITH FRESH STRAWBERRIES  255 CZK

topped with homemade raspberry jam, cream cheese mascarpone, homemade raspberry topping and brittle

2 PCS NUTELLA AND BANANAS  225 CZK

topped with cream cheese mascarpone and brittle

2 PCS FRESH FIGS  245 CZK

topped with homemade fig jam, cream cheese mascarpone, homemade sour cherry syrup and pistachios

2 PCS ROASTED ORANGES  218 CZK

oranges roasted on butter, brown sugar, lemon juice, fresh blueberries, cream cheese mascarpone, orange peel and brittle

*If you decide to order one of our ciders with your galette,
you'll get it for a reduced price of 75,- CZK.*

Cider made from Polabí apples 0,33 l

A slightly sparkling alcoholic beverage, created by fermenting apple juice.

CIDER ORIGINAL 95 CZK

PEAR CIDER 95 CZK

SOUR CHERRY CIDER 95 CZK

Galettes - savory pancakes

Paired with a cup of apple cider.

Inspired by Normandy.

All galettes are made from buckwheat and wheat flour.

HAM AND CHEESE- JUST HOW THE FRENCH LOVE IT - 245 CZK

steamed pork ham, Emmentaler cheese and a fried egg, served with a vegetable salad with crunchy bacon, onions and pickled vegetables

RACLETTE CHEESE  285 CZK

bacon, champignons, béchamel sauce, served with a vegetable salad with crunchy bacon, onions and pickled vegetables

SMOKED SALMON 318 CZK

dill cream cheese, fresh avocado, served with a rocket salad with marinated pears and pecan nuts

HALLOUMI AND ROASTED PEPPERS 295 CZK

homemade tomato pesto, accompanied by Spanish Padrón peppers and a vegetable salad with crunchy bacon, onions and pickled vegetables

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PEAR CIDER 95 CZK

SOUR CHERRY CIDER 95 CZK

MAIN COURSES

SERVED FROM 12:00

TARHONYA WITH GRILLED HALLOUMI CHEESE  340 CZK

creamy tarhonya (egg barley) with grilled vegetables (onions, garlic, zucchini, champignons and cherry tomatoes), homemade tomato pesto, roasted peppers and Parmesan, accompanied by Spanish Padrón peppers and a Parmesan chip

TARHONYA WITH GRILLED SOUVLAKI 348 CZK

creamy tarhonya (egg barley) with grilled vegetables (onions, garlic, zucchini, champignons and cherry tomatoes), homemade tomato pesto, roasted peppers and Parmesan, accompanied by Spanish Padrón peppers and a Parmesan chip

MARTHY'S BURGER 295 CZK

150g of grilled minced meat (Angus and Iberico), Cheddar cheese, baked bacon, tomato, pickled cucumber, caramelized onions, salad, American dressing, served in a bun from our oven, accompanied by a salad with crunchy bacon, onions and pickled vegetables

HALLOUMI BURGER 275 CZK

halloumi grilled cheese, roasted peppers, homemade tomato pesto, Spanish Padrón peppers, American dressing, caramelized onions, served in a bun from our oven and accompanied by a rocket salad with marinated pears and pecan nuts

THE BIG FRESH VEGETABLE SALAD 195 CZK

mix of lettuce types, tomato, cucumber, bell pepper, alongside crunchy bacon with onion and a honey-lemon dressing

WITH HALLOUMI 255 CZK

WITH SOUVLAKI 270 CZK

CAESAR SALAD WITH CORN CHICKEN 295 CZK

100g of grilled corn chicken breast (sous-vide), baked bacon, Parmesan, butter croutons, romaine lettuce, dressing

Gluten-free version possible + 25 CZK

CAESAR SALAD WITH AVOCADO  265 CZK

half an avocado, poached egg, Parmesan, butter croutons, romaine lettuce, dressing

Gluten-free version possible + 25 CZK

Savory treats to enjoy with wine and cider

MELTED RACLETTE CHEESE 238 CZK

served with homemade baguette, Spanish Padrón peppers and a salad with crunchy bacon, onions and pickled vegetables

CROQUE MADAME 245 CZK

traditional french toast - white bread sandwich au gratin with béchamel sauce, dijon mustard, Gruyère and Emmentaler cheese, smoked ham and fried egg, served with a salad with crunchy bacon, onions and pickled vegetables

CROQUE MONSIEUR 245 CZK

traditional french toast - white bread sandwich au gratin with béchamel sauce, dijon mustard, Gruyère and Emmentaler cheese, smoked ham and baked bacon, served with a salad with crunchy bacon, onions and pickled vegetables

You can find more main courses on the chef's special menu.

Bon Appétit!

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

Prosecco

BIANCO SPUMANTE CUVÉE, BEDIN, ITALY

extra dry

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

0,15 L 85 CZK

0,75 L 350 CZK

PROSECCO VALDOBBIADENE , LE MANZANE

brut, SUPERIORE DOCG

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

0,75 L 450 CZK

PROSECCO VALDOBBIADENE, VEDOVA CASA FARIVE

brut, SUPERIORE DOCG

Exquisite Prosecco with a light straw-yellow color, fresh and harmonious, full-bodied with aromatic notes of fruit, yellow apples and white flowers.

0,75 L 450 CZK

FREEDOLIN, WEINBIET

cuvée, **NON-ALCOHOLIC**

Refreshing, intense and long-lasting bubbles. The aroma reveals pear, quince or apple, with a pleasant taste and a hint of green apple.

0,15 L 85 CZK

0,75 L 350 CZK

White wines

SAUVIGNON, SING WINE winery, MORAVIA

semi-dry, late harvest 2024

A wine that sings. Marked by freshness and liveliness with elegant flavors of elderflower, grapefruit, lime, and a final touch of herbs.

0,15 L 95 CZK

0,75 L 450 CZK

CONNOISSEUR CUVÉE, DOMAINE HAUT-MARINE winery, GASCONY

COLOMBARD - SAUVIGNON BLANC - GROS MANSENG

semi-dry, IGP 2023

Seductive, fresh, light and juicy, with fruity notes combining citrus and tropical fruit. Defined by excellent harmony and balance.

0,15 L 85 CZK

0,75 L 370 CZK

LEVIGO PINOT GRIGIO, TENUTA SAN GORGIO winery, VENETO

dry, DOC 2024

Surprises with the freshness of citrus and delicate notes of peach blossoms and honey. Characterized by minimalist elegance, finesse, and a light body.

0,15 L 90 CZK

0,75 L 390 CZK

Tchin-tchin

Red wines

CABERNET SAUVIGNON, SING WINE winery, MORAVIA

dry, late harvest 2022

A wine that sings. Distinguished by elegantly smooth yet full-bodied flavors of dark fruit, blackcurrant, plums, with a touch of oak and a hint of spice.

0,15 L 85 CZK

0,75 L 390 CZK

CONNOISSEUR CUVÉE, DOMAINE HAUT-MARINE winery, GASCONY

MERLOT - CABERNET FRANC - TANNAT

dry, IGP 2023

A subtle fruity base with a spicy yet fresh character, juicy and balanced flavors of blackcurrant and spice that charm with elegance.

0,15 L 65 CZK

0,75 L 290 CZK

PRIMITIVO, DE FALCO winery, APULIE

dry, IGP 2024

Intense, full-bodied, velvety and juicy fruit flavors with notes of plums, cherries, and a delicate touch of chocolate. Perfect for an evening occasion.

0,15 L 75 CZK

0,75 L 350 CZK

All prices include VAT.

Marthy's **KITCHEN**



Bon Appétit!