

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, 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
EGGS BENEDICT WITH SALMON
EGGS BENEDICT WITH HAM

EGGS FLORENTINE	265 CZK
two poached eggs served on homemade brioche complemented with baby s	spinach roasted on
butter and shallots, homemade hollandaise sauce, fresh baby spinach an	d sprouts
microgreens	1
Gluten-free version possible + 25 CZK	
CILBIR TURKEY EGGS -	245 CZK
two poached eggs served with dill-garlic Greek yogurt, clarified chili butt homemade toasted brioche	ter, topped with
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	
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 pastry from our oven and side salad	with herb butter,
Gluten-free version possible + 25 CZK	
FRENCH OMELETTE -	245 CZK

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

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

## Sandwiches from our oven

MARTHY'S BREAKFAST	165 CZK
freshly baked croissant stuffed with horseradish gerve, pork steamed ham, egg an cucumber salad	d
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 sprou microgreens	ted
EGG BAGEL	265 CZK
toasted homemade bagel with cream cheese and butter, stuffed with warm omele	
pork steamed ham, Cheddar cheese, roasted bacon, balsamic reduction, topped w	
Coleslaw	
SALMON BAGEL	245 CZK
toasted homemade bagel, stuffed with cottage cheese with dill, smoked salmon, recucumber, romaine lettuce and side salad	ıdish,
AVOCADO BREAD WITH POACHED EGG	295 CZK
toasted sourdough bread from our oven with garlic, cottage cheese and sweet smok	
whole fresh avocado with sea salt, topped with poached eggs, pomegranate, crushe	
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 7	K
2 pieces of toasted homemade butter croissants, served with butter, homemade jam, fresh fruit with date syrup (strawberries, grapes, pomegranate)	
VANILLA OAT PORRIDG ~	K
Lactose-free version or from oat milk possible + 20 CZK	
FITNESS BREAKFAST 245 CZ.  Greek yogurt with homemade crunchy muesli with three types of nuts, cinnamon and vanilla, topped with fresh fruit (banana, strawberries, blueberries, pomegranate), chia see and homemade honey	
MARTHY'S BREAD PUDDING ~	
FRENCH TOAST 7	
MORNING HYGE	K
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 0,41

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 0,251	135	CZK
100% APPLE CIDER	95	CZK

## **SWEET FOOD**

## with the smell of clarified butter

# Crèpes

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   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		
sweet cheese mascarpone, crushed pistachios, candied roasted nuts and brownie sprinkles, topped with clarified butter		
Pancakes		
FIVE PANCAKES WITH CARAMELIZED PLUMS 7		
cinnamon, sweet cheese mascarpone, candied roasted nuts, topped with clarified butter		
FIVE PANCAKES WITH FRUITS		

## SALT FOOD

### with the smell of clarified butter

TOAST "CROQUE MONSIEUR" 295 C	ZK
traditional french toast au gratin with bechamel sauce, Gruyère cheese, steamed ham	
and baked bacon, served with salad Coleslaw	
TOAST "CROQUE MADAM"	ZK
traditional french toast au gratin with bechamel sauce, Gruyère cheese, steamed ham and fried egg, served with salad Coleslaw	
FIVE PANCAKES WITH BACON	ZK
sugar and maple syrup	
MARTHY'S PATÉ	ZK
of poultry liver (80g), thyme and clarified butter, with roasted almonds and sea salt, so with cornichons and toasted bread	
Gluten-free version possible + 25 CZK	
WIADA ANA ANA ANA ANA	V-7-7-
WARM MINI SAUSAGES	ZK
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		
WITH GORGONZOLA AND BRIE CHEESE 7		
WITH SMOKED SALMON		
Soups		
BEEF BROTH		
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 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
CAESAR SALAD WITH CORN CHICKEN
Gluten-free version possible + 25 CZK
CAESAR SALAD WITH AVOCADO
Gluten-free version possible + 25 CZK
BAKED CAMEMBERT 225 CZK  in papillote with rosemary, garlic and olive oil, served with cranberries, soft garl  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	K
CUCUMBER WITH SAGE	K
LEMON WITH LIME AND MINT	K
APRICOT WITH CLOVE AND CINNAMON	K
Homemade Ice-tea with refresh fruit 0,31	
original Dammann Frères Paris 1692	
GREEN BALI	K
Ice tea from green Sencha tea and rose petals with lichee and grapefruit aroma is macerated in cold, complemented with ice, mint and orange.	
FRUIT SAMBA	
Fruit mixture of hibiscus, pieces of apple, rosehip, orange zest with zest of mango and exot fruit enriched with calendula petals, complemented with raspberries and fresh strawberr.	
Sparkling lemonades Gusto Organic 275 ml	
Gusto's organic lemonades are made exclusively from ethical sources, using herbal extracts and essential oils.	l
REAL COLA	K
REAL CHERRY COLA	K
NATURALLY SLIM COLA	K

# Fresh juice 0,31

OR ANGE	105		717
ORANGE	135	$C_{\lambda}$	ZK
GRAPEFRUIT	135	$C_{2}$	ZK
MIX ORANGE WITH GRAPEFRUIT	135	$C_{2}$	ZK
100% STRAWBERRY JUICE 0,25 l	135	CZ	ZK
100% APPLE CIDER	95	$C_{2}^{\prime}$	ZK
Smoothie 0,41			
omootine 0,41			
PEGAS	145	CZ	ZK
lemon gras, mango, banana, savoy cabbage, apple cider			
SIRIUS	145	$C_{2}$	ZK
beetroot, pineapple, forest blueberries, ginger, apple cider			
PLEIADES	165	$C_{2}$	ZK
acai, forest blueberries, mango, strawberries, apple cider			
VENUS	145	$C_{2}$	ZK
mango, pear, apple cider			
Water and mineral water			
SOLAN DE CABRAS			
Spanish natural mineral water with a gently taste.			
SOLAN still 0,5 1	58	CZ	ZK
SOLAN sparkling 0,33 l	58	C	ZK
SOLAN sparkling 0,751			
1 0			
TAP WATER 0,7 l with mint	. 65	CZ	ZK
CHERRY CODA 12 / 0.21	0.7	O'	717
CHERRY SODA perlivá 0,21	85	C	LΚ

#### 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+ 2	0 C	ZK

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 1 thick with homemade whipped cream	145 CZK
Plant-based milk version is possible + 20 CZK	
TT	
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	
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	
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
by essential bergamot oil from Calabria.
BREAKFAST
COQUELICOT GOURMAND 85 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 85 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
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 85 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 85 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		
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	
CUVÉE SPUMANTE, ITALY extra dry	
Fresh and light Prosecco with fruity and floral aroma with a pleasantly bitter a	ftertaste.
0,151	
LE MANZANE, CONEGLIANO VALDOBBIADENE SUPERIORE DO	
Prosecco of juicy and fresh taste, gentle fruity scent with hints of flowers and brea	ad crust.
0,751	450 CZK
VALDOBBIADENE, SUPERIORE DOCG brut	
Exquisite prosecco of light straw-yellow colour, fresh and balanced, rich in taste of aromatic tones of yellow apples and white flowers.	with
0,751	450 CZK
FREEDOLIN, viticulture Weinbiet cuvée, NON-ALCOHOLIC Refreshing, intense and long-lasting sparkling. Pear, quince or apple can be smo	elled 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

## Beer and Cider 0,331

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



Bon Appétit!

Marthy's KITCHEN