



# *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*

**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*

**BAKED CAMEMBERT**  ..... 175 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 .....  | 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 |

## Beer and Cider 0,33 l

|   |        |
|---|--------|
| 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 |

All prices include VAT



*Bon Appétit!*

*Marthy's* **KITCHEN**