



Marthy's KITCHEN

MENU
SEASONAL MENU 2017





We would like to ask you to follow our principles so that the Marthy's Kitchen can continue to be here for you and remain the same.

Thank you very much, Marthy's Kitchen

Why do we appreciate our employees as much as our customers?

Our philosophy is based on an opinion, that all people deserve equally polite treatment. Working in gastronomy is both physically and psychologically demanding. It's one of the professions in which you meet a lot of people of different personalities every day. We work with people, not robots. It sometimes happens that different personalities clash and it may raise emotions. Nevertheless, we always try to improve the way how our staff treats the customers. If you want to help us improve our service, e-mail us at info@marthyskitchen.cz or send us a Facebook message with your comments and we'll deal with them. Thank you.

Why do we seat you to the tables according to our recommendation?

Because our rather small restaurant can easily get short of space and there are other people who would like to have a meal here. For example, if you take a table for four while there are only two of you (assuming that a smaller table is available), you make it impossible to seat another four people. We need to organize our space effectively, so that we can continue to be here for you.

Why is it possible to book a table only from 17:00 to 21:00?

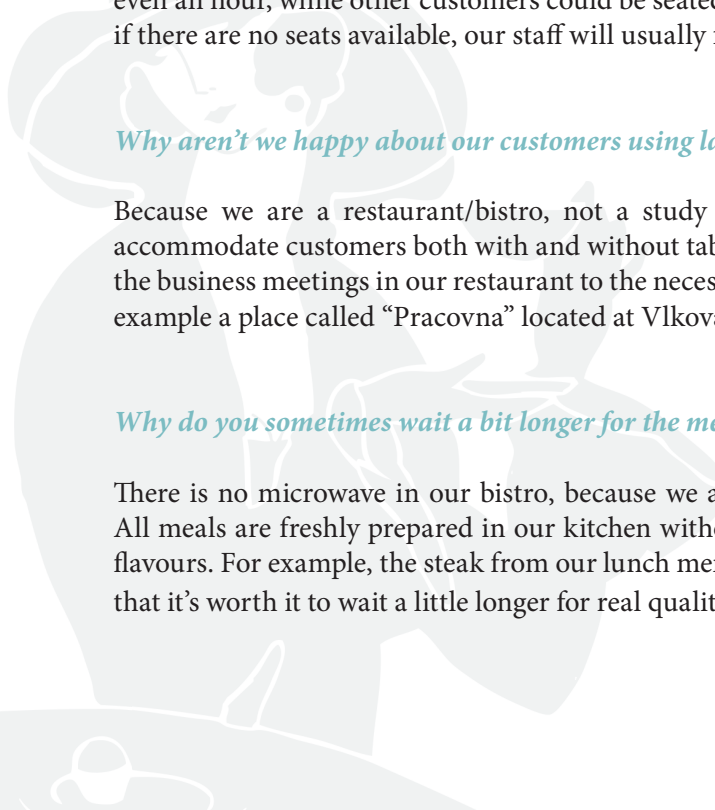
We're unable to offer table reservations during daytime for the following reasons. The table needs to be reserved at least in half an hour advance and this reduces the number of seats available to other customers. If someone doesn't arrive without cancelling the reservation in advance, we unnecessarily block a table for even an hour, while other customers could be seated there. Nevertheless, you're always welcomed and even if there are no seats available, our staff will usually find a table for you in a short time.

Why aren't we happy about our customers using laptops during rush hours?

Because we are a restaurant/bistro, not a study room. The number of seats is limited. We want to accommodate customers both with and without table reservations and we're able to do so only if you limit the business meetings in our restaurant to the necessary time. For longer business meetings you can use for example a place called "Pracovna" located at Vlkova 36, Prague 3 (www.pracovna.cz).

Why do you sometimes wait a bit longer for the meal?

There is no microwave in our bistro, because we are persuaded that it damages energetic value of food. All meals are freshly prepared in our kitchen without any chemical additives, preservatives and artificial flavours. For example, the steak from our lunch menu won't be grilled until you make an order. We believe that it's worth it to wait a little longer for real quality food.





Welcome to the Marthy's Kitchen.

Because we like using seasonal ingredients, we've changed our menu again.

Until autumn, you can choose from various dishes brought by the spring and summer season. We hope, they'll match your taste :).

And as you like to have breakfast in our bistro and we like to spoil you, we've enriched our offer again.

From now on you can try for example Mimosa, a cocktail made from Prosecco and fresh orange juice. It seems like the ultimate breakfast drink of this season.

But the biggest news is that we bake all the bread and other baked goods ourselves. Martin completed a baking course led by a French baker in order to master the art of making real French croissants and delicious brioches.

All our home-made bakery products can be bought at the counter also to take away.

Summer and salads are a perfect match. No wonder you can find them on our menu. We believe that the chicory salad with sous-vide smoked salmon and quail eggs is great success.

Following the trends, we've noticed increased demand for vegetarian meals; and thus we've widened our vegetarian offer.

We'd also like to bring to your attention that all our lemonades are made from our home-made syrups.

You can still find various fruit smoothies on our menu which go so well with the summer season.

Welcome to the Marthy's Kitchen.

We wish you a pleasant time in our restaurant.



Bon appetit!
Yours Marthy's Kitchen

BREAKFAST

Breakfast is served every day until 5 PM.

<i>How about starting your pleasant day like this:</i> Mimosa	65,- CZK
Prosecco with fresh orange juice	
English breakfast	175,- Kč
fried eggs, beans, roasted bacon, sausages, grilled tomatoes and champignons, parsley butter, fresh bread from our oven	
French breakfast	185,- Kč
medium-boiled eggs, variety of cheese (Brie, gorgonzola, goat cheese, gouda), fruit (grapes, strawberries and pineapple), parsley butter, fresh bread from our oven and crispy croissant, home-made jam	
Continental breakfast	158,- Kč
home-made ham, Gouda cheese, 2 medium-boiled eggs, butter, jam, homemade white bread toast	
Egg Benedict with salmon	155,- Kč
two poached eggs in home-made brioche, fresh lamb's lettuce, smoked salmon and hollandaise sauce	
Egg Benedict with ham	148,- Kč
two poached eggs in home-made brioche, fresh wild rocket, our home-made ham and hollandaise sauce	
Eggs Florentine	135,- Kč
two poached eggs in home-made brioche with butter sautéed spinach with shallot, hollandaise sauce	
Fluffy omelette	135,- Kč
with fresh chives, home-made ham and Gouda cheese, parsley butter, fresh bread from our oven	
French omelette with Gruyere cheese	145,- Kč
parsley, parsley butter, fresh bread from our oven	
French omelette with goat cheese	145,- Kč
and fresh spinach on shallot, parsley butter, fresh bread from our oven	
Vegetarian breakfast	158,- Kč
cold Acai purée with home-made crunchy muesli, banana, strawberries and chia seeds	
Greek yogurt	128,- Kč
with homemade crunchy muesli with 3 kinds of nuts, cinnamon, vanilla, honey and maple syrup	
Marthy's breakfast	75,- Kč
croissant filled with our home-made ham, Gouda cheese, tomato and lettuce	

SMALL BREAKFAST

Eggs according to your taste, served with fresh bread from our oven and butter

medium-boiled egg 1 ks	28,- Kč
3 scrambled eggs with onion	65,- Kč
3 fried eggs with ham	95,- Kč
3 fried eggs with bacon	95,- Kč
Warm mini sausages	85,- Kč
five mini sausages with mustard and home-made horseradish with apples	
Toasted sourdough bread from our oven	95,- Kč
with fresh avocado spread, chilli, fresh pepper, lime and fresh watercress	

SWEET BREAKFAST

morning wake-up	58,- Kč
croissant, butter, home-made jam	
French toast	95,- Kč
toast from French baguette covered in milk, whisked egg and cinnamon, cooked in butter, with banana, strawberries, honey, nuts and caramelised biscuit spread	
Semolina pudding with butter roasted apples, sugar, cinnamon and clarified butter	95,- Kč
five pancakes with sugar, cinnamon, apple-ginger purée, home-made caramel, melted butter and whipped sweet quark	89,- Kč
five pancakes with fresh strawberries and blueberries, whipped sweet quark	89,- Kč
five pancakes with bacon and maple syrup	89,- Kč

All the meals are possible to take away.

SOUPS, SALADS AND SMALL DISHES

Daily soup from 12:00 to 15:00 Mon-Fri

Soup 250 ml (eat in)	38,- Kč
Soup 400 ml (take away)	58,- Kč
Fresh sliced avocado with olive oil, lime, sea salt, pepper, watercress, sesame seeds and fresh bread from our oven	120,- Kč
50g Marthy's home-made pâté made from fresh chicken liver and thyme, served with cranberries and toasted bread	85,- Kč
Baked camembert in parchment with rosemary, garlic and olive oil, served with cranberries and French baguette	98,- Kč
Croque-monsieur sandwich (traditional French sandwich) gratinated sandwich with Béchamel sauce, Gruyere cheese, ham and roasted farmer's bacon	125,- Kč
Croque-madame sandwich (traditional French sandwich) gratinated sandwich with Béchamel sauce, Gruyere cheese and ham, topped with a fried egg	125,- Kč
Caprese cherry tomatoes with wild rocket and lamb's lettuce, mozzarella, basil, olive oil and balsamic reduction	118,- Kč
100g Caesar Salad sous vide chicken breast, crispy bacon, butter croutons and anchovy dressing	185,- Kč
100g Chicory salad with smoked salmon and quail eggs avocado, cherry tomatoes, small cooked potatoes and watercress	195,- Kč

MAIN COURSES

See also our seasonal monthly menu.

200g	Grilled beef flank steak	248,- Kč
	with roasted peppers, aubergine, zucchini and cherry tomatoes, served with cream sauce made from green pepper pickle and capers, toasted baguette	
170g	Marthy's home-made pure beef burger	185,- Kč
	served in Martin's home-made bun with onion caramelized on red wine, farmer's bacon, Gouda cheese and home-made Julienne French fries	
200g	Sous vide pork tenderloin,	236,- Kč
	mashed potatoes with spring onion and butter, shallot and creme fraiche sauce, grilled shitake mushrooms	
200g	Grilled French corn fed chicken breast supreme	228,- Kč
	filled with goat cheese and home-made ham, warm potato salad with radish and spring onion, watercress sauce	
150g	Grilled Pink Tuna fillet (sushi quality)	265,- Kč
	served on small roasted potatoes with champignons, shallot, fresh spinach and hollandaise sauce with tarragon	
150g	Fish and Chips	195,- Kč
	traditional British cod fish and chips with apple cider vinegar, home-made French fries and Belgian mayonnaise	
150g	Grilled baby calamari	235,- Kč
	with parsley pesto and light potato salad with olives, shallot and wild rocket	
200g	Grilled tiger prawns marinated in olive oil,	248,- Kč
	garlic, chilli and ginger, served with Goma Wakame salad with quinoa and sesame-chilli pesto, toasted butter baguette	

Check out also our weekly lunch menu.

Enjoy your meal!



VEGETARIAN DISHES

Fresh tagliatelle with ricotta, baby spinach and pine nuts 175,- Kč

Portobello burger 185,- Kč

grilled portobello with thyme and chilli in Martin's home-made bun, roasted marinated pepper, wild rocket, Belgian mayonnaise and home-made Julienne French fries

Couscous with grilled Shitake mushrooms 176,- Kč

with Julienne vegetable on Ghee butter, pickled onions, mozzarella, fresh parsley and truffle oil

SAVOURY GALETTES

Our galettes are made from buckwheat flour

with goat cheese, wild rocket, cranberries and pine nuts 125,- Kč

with baby spinach, Gorgonzola cheese, nuts, crème fraiche and fresh pear 118,- Kč

with home-made ham, Gouda cheese and fried egg (just how the French love it) 125,- Kč

with smoked salmon, tomatoes, crème fraiche and lamb's lettuce 138,- Kč

Check out also our weekly lunch menu.

Enjoy your meal!

DESSERTS

Daily offer

Please ask our staff to find out what we have just taken out of the oven for you.

SWEET CRÉPES

95,- Kč

with banana and milk chocolate

with home-made jam and whipped sweet quark

with orange marmalade and vanilla ice cream

with caramelised biscuit spread, sweet quark and roasted hazelnuts

with lemon and sugar, salted caramel and whipped sweet quark

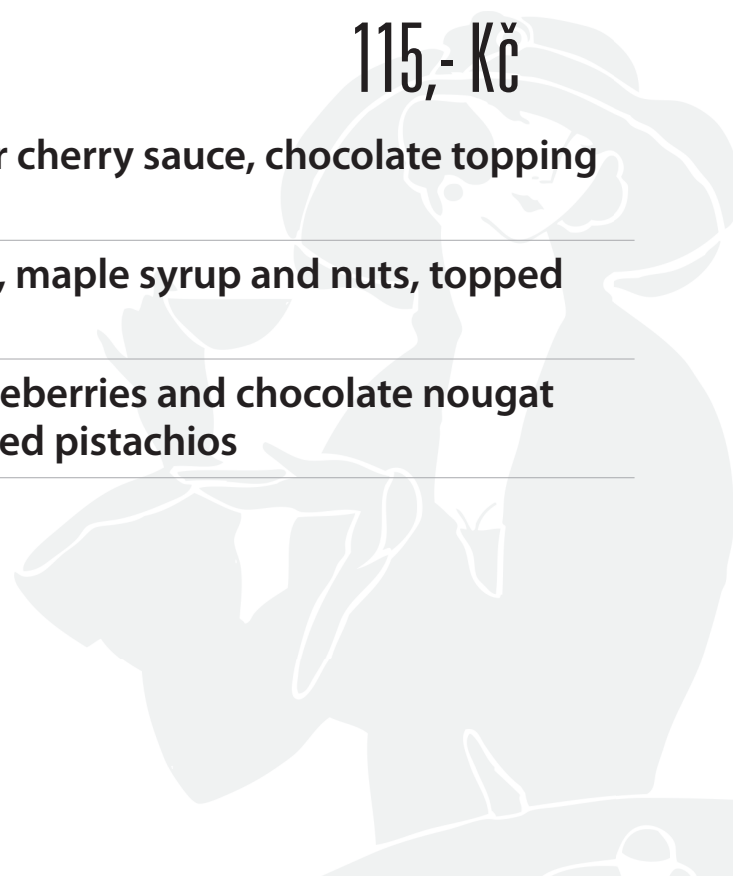
HOME-MADE WAFFLES

115,- Kč

two waffles with home-made sour cherry sauce, chocolate topping and whipped cream

two waffles with vanilla ice cream, maple syrup and nuts, topped with whipped cream

two waffles with strawberries, blueberries and chocolate nougat mousse, salted caramel and crushed pistachios



SIDE ORDERS

Maple syrup	30,- Kč
Jam	20,- Kč
Butter	20,- Kč
Bread	15,- Kč
Extra portion of home-made French fries (with meal only)	40,- Kč
Mayonnaise	20,- Kč
Ketchup	15,- Kč
Lunch box	15,- Kč
Honey	10,- Kč
Crispy bacon	40,- Kč



Enjoy your meal!

The menu doesn't contain the list of allergens, please ask the service for all necessary information.

COLD DRINKS

Home-made lemonades 0,5 l
made from our home-made syrups

lemon squash with sage 58,- Kč

red currant and mint 58,- Kč

passion fruit and honey 58,- Kč

Home-made iced tea with ice 45,- Kč

Fresh Juice 0,3 l

Orange 78,- Kč

Grapefruit 78,- Kč

Mix of orange and grapefruit 78,- Kč

Apple 78,- Kč

SMOOTHIES 0,4 l

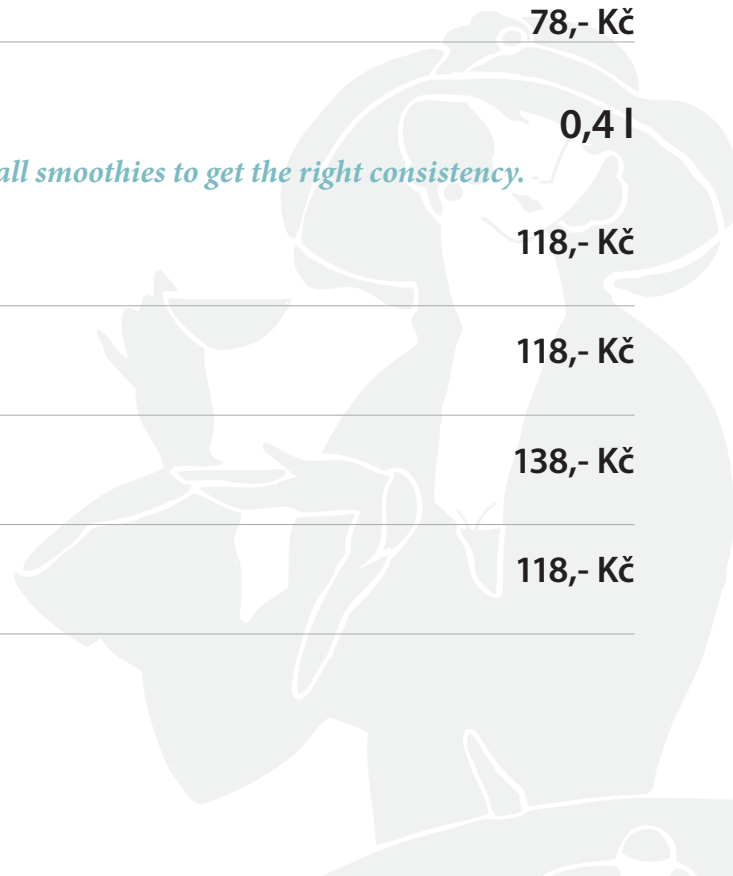
Made from real fruit. We add fresh banana to all smoothies to get the right consistency.

Mango smoothie 118,- Kč
mango, banana, fresh apple juice

Pineapple smoothie 118,- Kč
pineapple, banana, fresh apple juice

Passion fruit smoothie 138,- Kč
passion fruit, banana, fresh apple juice

Papaya smoothie 118,- Kč
papaya, banana, fresh apple juice



Fentimans lemonades

Try these natural English lemonades with unforgettable taste!

Rose Lemonade rose flavoured lemonade	75,- Kč
Victoria Lemonade fresh lemon juice	75,- Kč
Mandarin and Seville juice of tangerines and Seville oranges	75,- Kč
Cherry Tree Cola cherry coke	75,- Kč
Curiosity Cola herbal coke	75,- Kč
Dandelion and Burdock with infusion from dandelion leaves and burdock root	75,- Kč
Lime and Jasmine slightly bitter with jasmine	75,- Kč

	0,5 l	1 l	deposit
Solan de Cabras bottled water	38,- Kč	78,- Kč	+ 12,- Kč

Solan de Cabras water has beneficial effects on human health thanks to the balanced content of calcium, magnesium and sodium.

Coconut water

pure coconut water	75,- Kč
coconut water with pineapple	75,- Kč

Tap water	0,3 l	10,- Kč
	0,7 l	20,- Kč

Perrier – sparkling water

Perrier is natural sparkling mineral water which contains only natural carbon dioxide gas and minerals.

Perrier 0,2 l lime	48,- Kč
Perrier 0,33 l	48,- Kč
Perrier 0,7 l	78,- Kč

COFFEE

*We serve Dallmayr coffee with fresh farmer's milk.
One portion is made of 8g of coffee.*

Espresso with milk	40,- Kč
Double espresso	65,- Kč
Ristretto	40,- Kč
Macchiato	40,- Kč
Cappuccino	45,- Kč
Latte macchiato	55,- Kč
Vanilla / Almond latte macchiato	75,- Kč
Americano	45,- Kč
Large cappuccino	60,- Kč
Flat white	80,- Kč
Extra coffee shot	25,- Kč
Iced coffee with milk, ice and vanilla ice cream	85,- Kč
Frappe with ice	65,- Kč

Chai Frappe 75,- Kč
chilled version of the traditional Indian drink made from black tea, mixture of exotic spices, milk and ice

Dallmayr Tea 45,- Kč

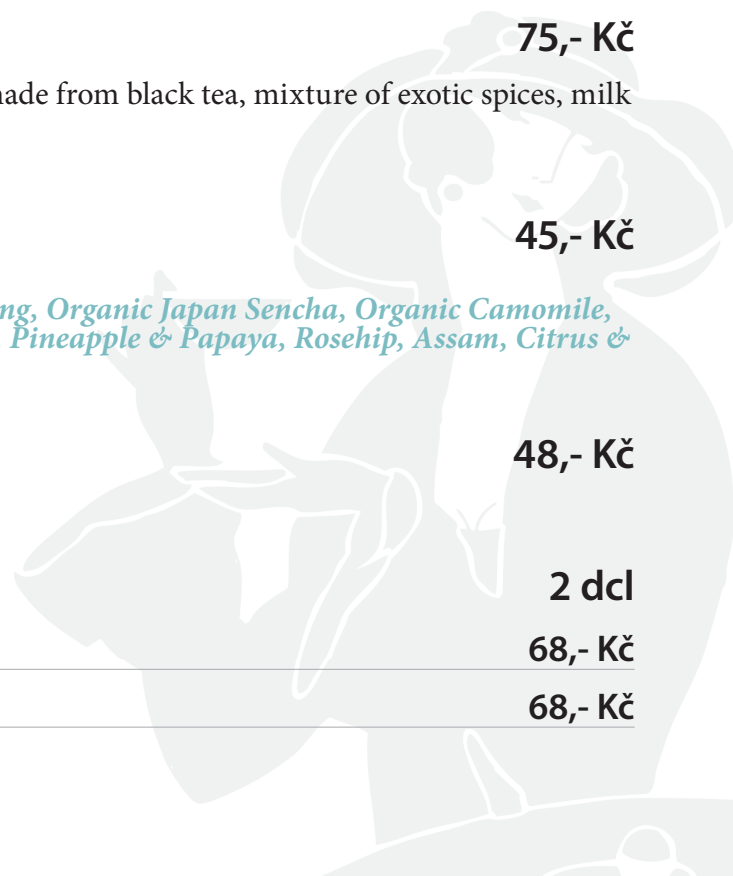
Our current tea offer: Earl Grey, Darjeeling, Organic Japan Sencha, Organic Camomile, Organic Passion Fruit & Orange, Mango, Pineapple & Papaya, Rosehip, Assam, Citrus & Lychee, Orange & Ginger

Fresh ginger tea or fresh mint tea 48,- Kč

Callebaut Hot Chocolate 2 dcl

Belgian 70% cocoa hot chocolate 68,- Kč

Belgian milk hot chocolate 68,- Kč



ALCOHOLIC DRINKS

British Cyder Draught 0,33 l 75,- Kč

Genuine English cider with light straw colour and flowery scent.

French Cidre Val de Rance 0,25 l 65,- Kč

Organic French cider from Bretagne made of 100% apple juice from the first pressing, matured in oak barrels

Bernard Beer 0,5 l

Traditional Czech light beer 10° 35,- Kč

Jantar lager 12° 45,- Kč

Dark lager 12° 45,- Kč

Bohemian Ale 58,- Kč

India Pale Ale 58,- Kč

Non-alcoholic beer

Semi-dark 0,5% 35,- Kč

Plum flavoured 0,5% 45,- Kč

Spirits 0,05 l

Vodka Stolichnaya 55,- Kč

Vodka Absolut 50,- Kč

Slivovitz Jelínek 58,- Kč

Tullamore Dew 65,- Kč

Jameson 65,- Kč

Jack Daniels 78,- Kč

Key Rum 50,- Kč

Tequila Pepe Lopez Gold 55,- Kč

COCKTAILS

Alcoholic cocktails

Mojito	120,- Kč
white rum, lime, mint, brown sugar, ice, sparkling water	
Piña Colada	120,- Kč
white rum, pineapple, coconut milk, ice	
Aperol Spritz	105,- Kč
aperol, prosecco, sparkling water, ice	

Fentimans:

Gin & Rose Lemonade	120,- Kč
Gin & tonic	120,- Kč

We wish you a beautiful summer

Cheers!



WINES

WHITE WINES

	0,15 l	0,75 l
Cuvée Pinot Chardonnay <i>earthy, dry</i>	54,- Kč	270,- Kč
Sedlák Winery, V. Bílovice		

Pleasant, slightly sweet and uncomplicated scent with an aroma of tropical fruits, almonds and fresh quark. Quite a long expressive taste with a hint of sweet spices, turrón and white berry fruits in the finish.

	0,15 l	0,75 l
Sauvignon Blanc	58,- Kč	290,- Kč
France, Colombard, Cotes de Gascogne		

Fresh wine of light straw-yellow colour with green flashes, very intense and expressive aroma (fresh fruits and asparagus), citrus-like flavour in the background, especially grapefruit.

		0,75 l
Chardonnay les Jamelles Essentiel		380,- Kč
France, Languedoc Roussillon		

Big white wine of the Chardonnay variety, deep golden colour, intense rich aroma of ripe tropical fruits, fine spices, vanilla, butter and toast.

		0,75 l
Veltínské zelené, kabinet <i>dry</i>		380,- Kč
Sedlák Winery, V. Bílovice		

Clear sparkly colour with greenish undertones, rich and very expressive fruity bouquet which evokes lime, pineapple and honeydew melon, taste with tones of ripe fruits and a long mineral and pleasantly acidic finish.

ROSÉ WINES

	0,15 l	0,75 l
Frankovka rosé <i>earthy, semi-dry</i>	54,- Kč	270,- Kč
Sedlák Winery, V. Bílovice		

Wonderfully coloured wine with velvet strawberry aroma and harmonious, slightly sweet elegant taste.

GENTLY SPARKLING WINES

Sedlák Winery, V. Bílovice

	0,15 l	0,75 l
Prosecco <i>frizzante</i> Villa Cornaro, Italy	54,- Kč	270,- Kč

Prosecco wine is an ideal choice for summer months. This frizzante (sparkling prosecco) is light and fresh with fruity taste and pleasant acidity.

	0,15 l	0,75 l
Svatovavřínecké rosé <i>frizzante semi-sweet</i> ZD Němčičky	58,- Kč	290,- Kč

Rich bouquet, taste of fresh cherries and forest fruits with fresh, gently ripe finish.

RED WINES

	0,15 l	0,75 l
Portugal modrý <i>earthy, dry</i> Sedlák Winery, V. Bílovice	54,- Kč	270,- Kč

Colour of garnet, delicate flowery bouquet and velvety soft flavour of this wine goes well with pasta and poultry. Its lightness and delicacy makes it also an ideal wine for an evening with friends.

	0,15 l	0,75 l
Merlot France, Rafale, Languedoc Roussillon	58,- Kč	290,- Kč

Pleasant garnet colour, scent of black cherries, plum jam, mulberries and sour cherries. The taste is full and harmonious with an aftertaste of black currant, dark chocolate, sour cherry stones and bitter almonds.

	0,75 l
Chateau Tour de Luchey France, Bordeaux	380,- Kč

Red wine from vineyards close to Lussac St. Emilion area, Bordeaux. Appellation Bordeaux Controlée. The bunches of grapes are handpicked and processed traditionally. Varieties: 70% Merlot, 20% Cabernet Franc, 10% Cabernet Sauvignon. High-quality seductive round red wine of deep ruby colour with red fruits bouquet.

All prices include VAT.

