

# *Marthy's* KITCHEN

MENU  
SEASONAL MENU





**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](mailto: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?*

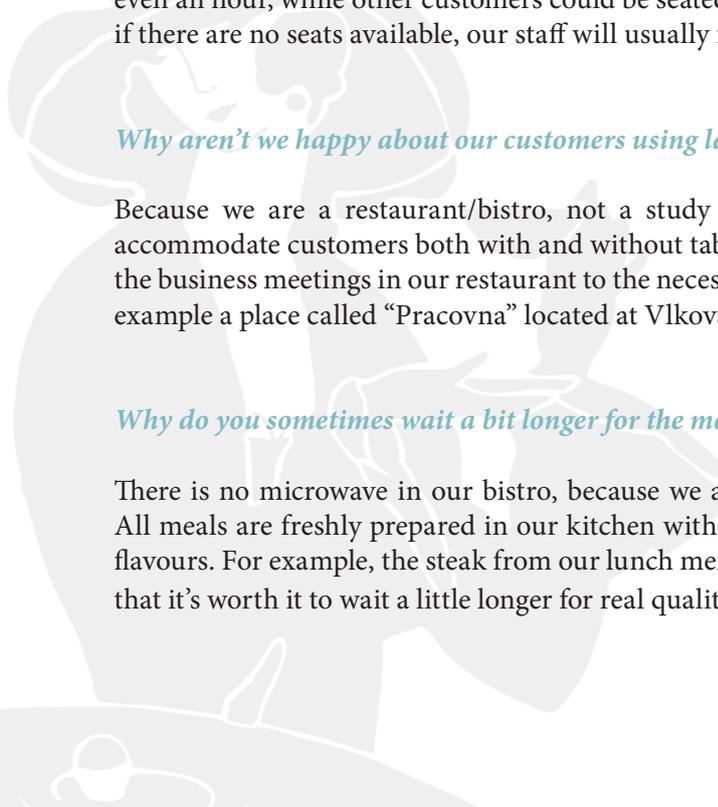
We're unable to offer table reservations during daytime for the following reasons. The table needs to be reserved at least in half an hour advance and this reduces the number of seats available to other customers. If someone doesn't arrive without cancelling the reservation in advance, we unnecessarily 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](http://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.





**Dear customers,**

**we warmly welcome you in Marthy's Kitchen.**

Our menu is based on seasonal ingredients and what we think you and us will appreciate.

And because we love breakfast a lot of attention is paid to them. Every day from 5 am we bake fresh bread for you. Sourdough bread, white toast bread, gluten-free bread or French baguette are served with your breakfast, but can buy them also to go. We recommend you a crispy croissant for example in Marthy's breakfast and you should taste a fresh brioche with Benedict's egg. All desserts are from our own production.

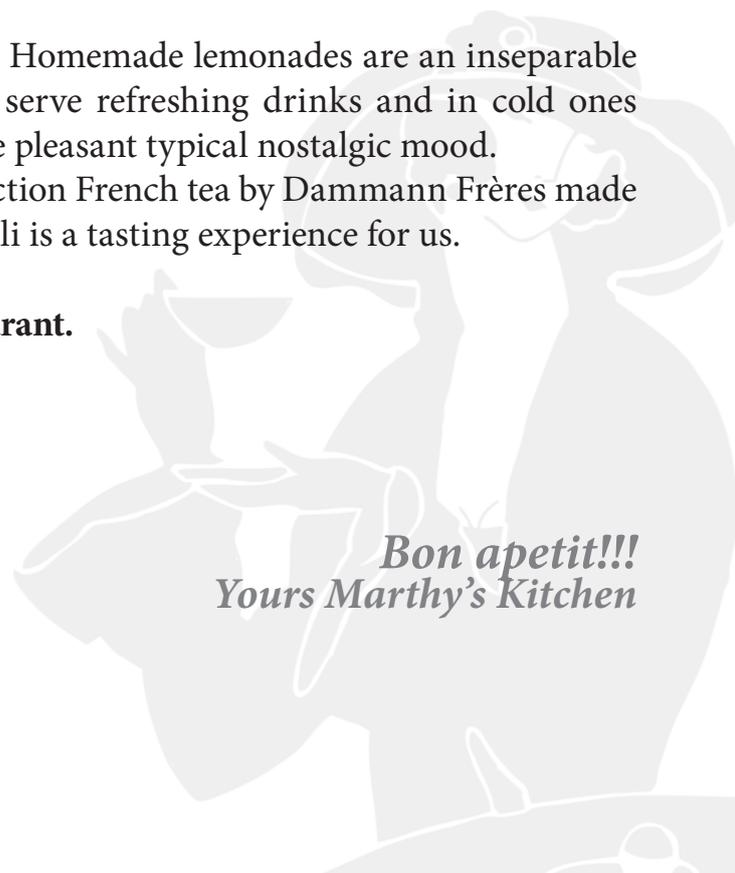
Waffles, pancakes and crêpes made from fresh dough are Marthy's heart issue. By his own passion he ordered a pancake maker from the beautiful Bretagne and he is preparing crêpes and your favorite pancakes with love. Jam there is always homemade.

In Marthy's Kitchen we offer you a permanent offer of main dishes. We have also special seasonal monthly menu and weekly menu for your lunch break. The fish you find in our offer are always fresh, not frozen.

Beverages are also adapted to the season. Homemade lemonades are an inseparable part of the menu. In warm months we serve refreshing drinks and in cold ones something for warm up and a make more pleasant typical nostalgic mood.

We also have delicious and first class selection French tea by Dammann Frères made since Ludwig XIV. Miss Dammann or Bali is a tasting experience for us.

**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> | <b>Mimosa</b>  | <b>85,- CZK</b>  |
|  | Prosecco with fresh orange juice   |                  |
| <b>English breakfast</b>                               |  | <b>175,- CZK</b> |
|  | two fried eggs, beans, roasted bacon, sausages with herbs from Cumberland, grilled tomatoes and champignons, parsley butter, fresh bread from our oven   |                  |
| <b>French breakfast</b>                                |  | <b>185,- CZK</b> |
|  | medium-boiled egg, variety of cheese (Brie, gorgonzola, goat cheese, Ementaler), fruit (grapes, strawberries, pineapple), walnuts, parsley butter, fresh bread from our oven and crispy croissant, home-made jam |                  |
| <b>Continental breakfast</b>                           |  | <b>168,- CZK</b> |
|  | homemade ham, Ementaler cheese, 2 medium-boiled eggs, butter, jam, homemade white bread toast  |                  |
| <b>Eggs Benedict with salmon</b>                       |  | <b>155,- CZK</b> |
|  | two poached eggs in home-made brioche, fresh lamb's lettuce, smoked salmon and hollandaise sauce   |                  |
| <b>Eggs Benedict with ham</b>                          |  | <b>148,- CZK</b> |
|  | two poached eggs in home-made brioche, fresh wild rocket, our home-made ham and hollandaise sauce  |                  |
| <b>Eggs Florentine</b>                                 |  | <b>135,- CZK</b> |
|  | two poached eggs in homemade brioche with butter sautéed spinach with shallot, hollandaise sauce   |                  |
| <b>Vegetarian breakfast</b>                            |  | <b>158,- CZK</b> |
|  | Acai purée with home-made crunchy müsli, banana, strawberries and chia seeds   |                  |
| <b>Greek yogurt</b>                                    |  | <b>128,- CZK</b> |
|  | with homemade crunchy müsli with three kinds of nuts, cinnamon, vanilla, honey and maple syrup   |                  |

*All the meals are possible to take away.*

# OMELETTES

- Fluffy omelette** **135,- CZK**  
with fresh chives, home-made ham and Ementaler cheese, parsley butter, fresh bread from our oven
- 
- French omelette with Gruyère cheese** **145,- CZK**  
parsley, parsley butter, fresh bread from our oven
- 
- French omelette with goat cheese** **145,- CZK**  
and fresh spinach on shallot, parsley butter, fresh bread from our oven

## BAKERY PRODUCTS FROM OUR OVEN

- Toasted sourdough bread or white bread from our oven** **120,- CZK**  
with fresh avocado spread, chilli, fresh pepper, lime, crushed pistachios, watercress, chia seeds and strawberries
- 
- Freshly baked bagel filled with smoked salmon** **98,- CZK**  
with crème fraîche with chive and baby spinach
- 
- Freshly baked bagel filled with grilled goat cheese** **98,- CZK**  
with cranberries, rucola and pine nuts
- 
- Marthy's breakfast** **75,- CZK**  
homemade croissant filled with our home-made ham, Ementaler cheese, tomato and lettuce
- 
- Croissant Waldorf with lean British bacon** **95,- CZK**  
homemade croissant filled with Waldorf salad from apples, walnuts, celers sticks, mayonnaise and crème fraîche, accompanied with lettuce and crispy British bacon

## BREAKFAST FOR TWO

- Morning wakeup in Paris** **395,- CZK**  
tea jelly Noël à Paris with two croissants, french cheese (brie, gouda, gorgonzola, goat cheese), fresh fruit, butter and bread from our oven, served with 2 teakettles with Coquelicot gourmand tea
- 
- Morning wakeup in London** **395,- CZK**  
tea jelly Earl Grey with two canelles, smoked beans, Cumberland sausages with herbs, two fried eggs, bacon, butter and bread from our oven, served with 2 teakettles with Earl Grey Yin Zhen tea
- 
- Morning walk in Luxembourg gardens** **395,- CZK**  
tea jelly Jardin du Luxembourg with french brioche (2 pcs), our homemade ham, paté, medium-boiled eggs (2 pcs), Ementaler cheese, butter and bread from our oven, served with 2 teakettles with The Vert Bali

# SMALL BREAKFAST

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

|   |                 |
|---|-----------------|
| <b>Medium-boiled egg 1 pc</b>   | <b>35,- CZK</b> |
| <b>3 scrambled eggs with onion</b>  | <b>75,- CZK</b> |
| <b>3 scrambled eggs with tomatoes served with our white roasted bread</b> | <b>85,- CZK</b> |
| <b>3 fried eggs with ham</b>  | <b>95,- CZK</b> |
| <b>3 fried eggs with bacon</b>  | <b>95,- CZK</b> |
| <b>Warm mini sausages</b>   | <b>85,- CZK</b> |
| five mini sausages with mustard and homemade horseradish with apples      |                 |

# SWEET BREAKFAST

|  |                  |
|--|------------------|
| <b>Morning wake-up</b>   | <b>58,- CZK</b>  |
| croissant, butter, homemade jam  |                  |
| <b>French toast</b>  | <b>95,- CZK</b>  |
| toast from our own white bread soaked in milk, whisked egg, cinnamon and vanilla, roasted with butter, banana, strawberries and apple-pear chutney |                  |
| <b>Semolina pudding</b>  | <b>95,- CZK</b>  |
| with butter roasted apples, sugar, cinnamon and clarified butter   |                  |
| <b>Five pancakes</b>   | <b>120,- CZK</b> |
| with sugar, cinnamon, apple-ginger purée, home-made caramel, melted butter and whipped sweet quark   |                  |
| <b>Five pancakes</b>   | <b>120,- CZK</b> |
| with fresh strawberries, blueberries and whipped sweet quark   |                  |
| <b>Five pancakes</b>   | <b>120,- CZK</b> |
| with bacon and maple syrup with bacon and maple syrup  |                  |

*All the meals are possible to take away.*

# SOUPS, SALADS AND SMALL DISHES

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

|   |                  |
|---|------------------|
| <b>Soup 250 ml (eat in)</b>   | <b>38,- CZK</b>  |
| <b>Soup 400 ml (take away)</b>  | <b>58,- CZK</b>  |
| <b>Fresh sliced avocado with olive oil,</b><br>lime, sea salt, pepper, watercress, sesame seeds and fresh bread from our oven   | <b>120,- CZK</b> |
| <b>100g French rillettes</b><br>slowly baked 3 types of pork meat with white wine, pulled and served cold with sourdough bread, cornichons and red onion                          | <b>95,- CZK</b>  |
| <b>50g Marthy's home-made pâté</b><br>made from fresh chicken liver and thyme, served with cranberries and toasted bread  | <b>85,- CZK</b>  |
| <b>Baked camembert in parchment with rosemary,</b><br>garlic and olive oil, served with cranberries and French baguette   | <b>98,- CZK</b>  |
| <b>Croque-monsieur sandwich (traditional French sandwich)</b><br>gratinated sandwich from our own white bread with Béchamel sauce, Gruyère cheese, ham and roasted farmer's bacon | <b>138,- CZK</b> |
| <b>Croque-madame sandwich (traditional French sandwich)</b><br>gratinated sandwich from our own white bread with Béchamel sauce, Gruyère cheese and ham, topped with a fried egg  | <b>138,- CZK</b> |
| <b>Niçoise salad</b><br>iceberg salad with boiled potatoes, tuna, green beans, capers and quail eggs  | <b>185,- CZK</b> |
| <b>100g Caesar Salad</b><br>sous vide chicken breast, crispy bacon, butter croutons and anchovy dressing  | <b>185,- CZK</b> |

# MAIN COURSES

*See also our seasonal monthly menu.*

200g **Grilled beef flank steak** **248,- CZK**

with small potatoes with thyme, grilled eggplant and zucchini and Café de Paris Butter sauce

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170g **Marthy's homemade pure beef burger** **185,- CZK**

served in Martin's home-made bun with onion caramelized on red wine, farmer's bacon, Gouda cheese and home-made Julienne French fries

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200g **Sous vide pork tenderloin,** **236,- CZK**

served with creamy polenta grilled on butter, mushroom sauce and espuma from garlic sauce

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200g **Grilled French corn fed chicken breast supreme** **228,- CZK**

from French corn chicken with mashed potatoes with spring onion, roasted julienne vegetables and smooth watercress sauce

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150g **Grilled Pink Tuna fillet (sushi quality)** **265,- CZK**

served on small roasted potatoes with champignons, shallot, fresh spinach and hollandaise sauce with tarragon

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150g **Fish and Chips** **195,- CZK**

traditional British cod fish and chips with apple cider vinegar, home-made French fries and Belgian mayonnaise

*Check out also our weekly lunch menu.*

*Enjoy your meal!*



## VEGETARIAN DISHES

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

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**Portobello burger** 185,- CZK

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

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**Couscous with grilled Shiitake mushrooms** 176,- CZK

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,- CZK

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**with baby spinach, Gorgonzola cheese, nuts, crème fraîche and fresh pear** 125,- CZK

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**with homemade ham, Gouda cheese and fried egg** (just how the French love it) 125,- CZK

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**with smoked salmon, tomatoes, crème fraîche and lamb's lettuce** 148,- CZK

*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 CRÊPES

95,- CZK

with banana and milk chocolate

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with homemade jam and whipped sweet quark

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with caramelised biscuits, homemade whipped cream  
and roasted hazelnuts

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with lemon and sugar, salted caramel and whipped sweet quark

## HOMEMADE WAFFLES

118,- CZK

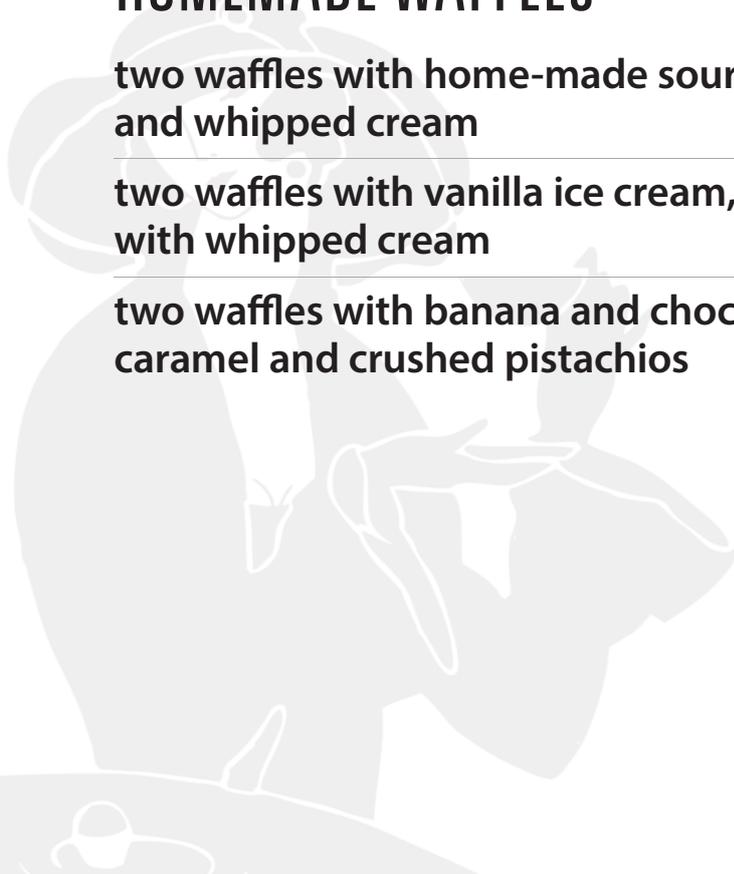
two waffles with home-made sour cherry sauce, chocolate topping  
and whipped cream

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

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



## SIDE ORDERS

|   |          |
|---|----------|
| Maple syrup   | 30,- CZK |
| Jam   | 20,- CZK |
| Butter  | 20,- CZK |
| Bread   | 15,- CZK |
| Fresh vegetables  | 58,- CZK |
| Fresh fruits  | 68,- CZK |
| Extra portion of homemade French fries (with meal only) | 40,- CZK |
| Mayonnaise  | 20,- CZK |
| Ketchup   | 15,- CZK |
| Lunch box   | 15,- CZK |
| Honey   | 10,- CZK |
| Crispy bacon  | 40,- CZK |

*Enjoy your meal!*

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



# COLD DRINKS

## Homemade lemonades 0,5 l *made from our home-made syrups*

|                         |          |
|-------------------------|----------|
| lemon squash with sage  | 58,- CZK |
| red currant and mint    | 58,- CZK |
| passion fruit and honey | 58,- CZK |

## Homemade ice tea original Dammann Frères Paris 1692 0,5 l

### Green Bali 75,- CZK

Mixture of Chinese green Sencha tea and rose petals with aroma of litchi and grapefruit. Ice tea is cold-macerated, slightly sweetened, served with ice, mint and orange

### Fruit Samba 75,- CZK

Fruit blend of hibiscus, pieces of apple, briar and orange peel with taste of mango and exotic fruit, enriched with marigold petals. Tea is slightly sweetened and served with fresh strawberries and raspberries.

## Fresh Juice 0,3 l

|                              |          |
|------------------------------|----------|
| Orange                       | 85,- CZK |
| Grapefruit                   | 85,- CZK |
| Mix of orange and grapefruit | 85,- CZK |
| Apple                        | 85,- CZK |

## SMOOTHIES 0,4 l

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

|   |           |
|---|-----------|
| <b>Mango smoothie</b><br>mango, banana, fresh apple juice         | 118,- CZK |
| <b>Pineapple smoothie</b><br>pineapple, banana, fresh apple juice | 118,- CZK |
| <b>Maracuja smoothie</b><br>maracuja, banán, jablečný fresh       | 138,- CZK |
| <b>Papaya smoothie</b><br>papaya, banana, fresh apple juice       | 118,- CZK |

## Fentimans lemonades

*Try these natural English lemonades with unforgettable taste!*

|  |          |
|--|----------|
| <b>Rose Lemonade</b><br>rose flavoured lemonade                                      | 75,- CZK |
| <b>Victoria Lemonade</b><br>fresh lemon juice  | 75,- CZK |
| <b>Mandarin and Seville</b><br>juice of tangerines and Seville oranges               | 75,- CZK |
| <b>Cherry Tree Cola</b><br>cherry coke   | 75,- CZK |
| <b>Curiosity Cola</b><br>herbal coke   | 75,- CZK |
| <b>Dandelion and Burdock</b><br>with infusion from dandelion leaves and burdock root | 75,- CZK |

|                                      |                 |                 |                   |
|--------------------------------------|-----------------|-----------------|-------------------|
|                                      | 0,5 l           | 1 l             | záloha            |
| <b>Solan de Cabras bottled water</b> | <b>38,- CZK</b> | <b>78,- CZK</b> | <b>+ 12,- CZK</b> |

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

## Coconut water Sense Coco

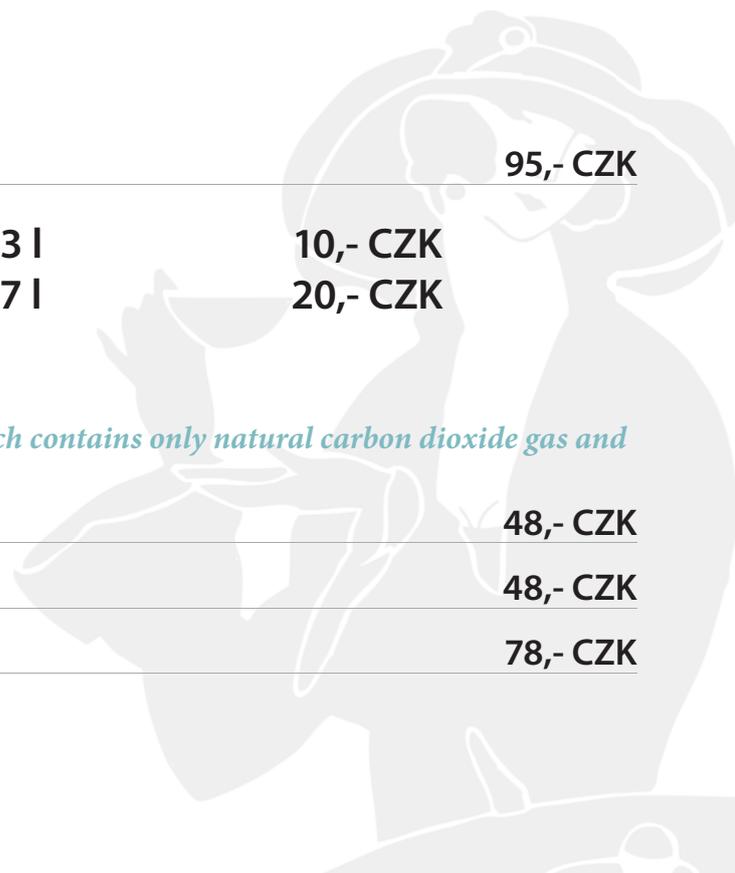
|                    |          |
|--------------------|----------|
| pure coconut water | 95,- CZK |
|--------------------|----------|

|           |       |          |
|-----------|-------|----------|
| Tap water | 0,3 l | 10,- CZK |
|           | 0,7 l | 20,- CZK |

## Perrier – sparkling water

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

|                    |          |
|--------------------|----------|
| Perrier 0,2 l lime | 48,- CZK |
| Perrier 0,33 l     | 48,- CZK |
| Perrier 0,7 l      | 78,- CZK |



# COFFEE

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

|                                   |          |
|-----------------------------------|----------|
| Espresso with milk                | 40,- CZK |
| Espresso on ice                   | 40,- CZK |
| Double espresso                   | 65,- CZK |
| Ristretto                         | 40,- CZK |
| Macchiato                         | 40,- CZK |
| Cappuccino                        | 45,- CZK |
| Latte macchiato                   | 55,- CZK |
| Vanilla / Almond latte macchiato  | 75,- CZK |
| Iced latté macchiato              | 60,- CZK |
| Ice coffee with vanilla ice cream | 75,- CZK |
| Americano                         | 45,- CZK |
| Large cappuccino                  | 60,- CZK |
| Flat white                        | 80,- CZK |
| Extra coffee shot                 | 25,- CZK |
| Iced chai latte                   | 75,- CZK |



## Dammann Frères Paris 1692 Tea

58,- CZK

*First class French tea produced since 1692 in the days of Louis XIV.*

### Earl Grey Yin Zhen

Timeless and just as delicious as ever, the flavour of Bergamot is combined with black tea along with distinguished silky buds and a sprinkling of flower petals to make it a feast for the eyes. A classic Earl Grey to drink to your heart's content!

*Recommended brewing time: 4 - 6 minutes*

### Breakfast

Balanced and delicate tea blend is really good for breakfast and its composed of prime teas from Ceylon, Darjeeling and Assam. This tea will guide you to every new day and you can combine it also with milk.

*Recommended brewing time: 4 - 5 minutes*

### Coquelicot Gourmand

A blend of black teas bringing together aromas of poppy, biscuit and marzipan in a delicious, gourmet recipe. A sprinkling of flower petals adds extra magic...

*Recommended brewing time: 3 - 4 minutes*

### Sencha Fukuyu

The Sencha teas (crafted into flattened-needle shapes after a brief steam treatment) are appreciated in Japan for their refreshing flavor. This summer harvest offers a cup with strong vegetable notes, hints of fruit and a light bitterness.

*Recommended brewing time: 2 - 3 minutes*

### Bali

A subtle balance of fresh, fruity and floral notes is found in this delicately scented green tea which is just as delicious whether you enjoy it cold or hot. (jasmine green tea, aromas of lychee, grapefruit, blood peach and rose).

*Recommended brewing time: 3 - 4 minutes*

### Miss Dammann

Spirited and spicy like a Parisian mademoiselle, Miss Dammann combines green tea and ginger with the fruity, tangy scents of lemon and passion fruit. A fresh and lively blend.

*Recommended brewing time: 3 - 4 minutes*

### Thé blanc Passion de Fleurs

The delicacy of this white tea is blended with the subtle scent of rose and the fruity flavours of apricot and passion fruit. A deliciously well-balanced blend for a fresh and vegetal cup of tea.

*Recommended brewing time: 4 - 6 minutes*



## Provence

Blend of hibiscus flowers, apple pieces, rosehip peels and orange peels deliciously perfumed with peach and apricot flavors.

*Recommended brewing time: 4 - 6 minutes*

## Samba

Evoking sunshine, the tropics and vibrant colours, Samba is a joyous mix of hibiscus flowers, rose hip peel, apple pieces and orange peel with a delicious touch of mango and tropical fruits. Served hot or chilled, this is a vivid, festive herbal tea.

*Recommended brewing time: 4 - 6 minutes*

## Camomille

A hardy plant grown widely in Eastern Europe and harvested between May and July. Its bright yellow infusion reveals sweet, fruity flavours with notes of pineapple

*Recommended brewing time: 3 - 5 minutes*

## Tisane Bali

A subtle balance of fresh, fruity and floral notes complete the honey notes of lime blossom united to those fresh and lemony of the verbena in a delicately perfumed blend which is just as delicious whether you enjoy it cold or hot. (lime blossom, verbena, aromas of lychee, grapefruit, blood peach and rose).

*Recommended brewing time: 6 minutes*

## Rooibos Vanille

Vanilla's sweet flavours are combined with the gently honeyed and smooth liquor of rooibos in a medium-sweet, full-bodied tea. A real treat!

*Recommended brewing time: 4 - 5 minutes*

**Fresh ginger tea or fresh mint tea**

**60,- CZK**

**Callebaut Hot Chocolate**

**2 dcl**

**Belgian 70% cocoa hot chocolate**

**75,- CZK**

**Belgian milk hot chocolate**

**75,- CZK**



# ALCOHOLIC DRINKS

**Aperol Spritz** 110,- CZK

aperol, prosecco, soda, ice

**British Cyder Draught** 0,33 l 75,- CZK

Genuine English cider with light straw colour and flowery scent.

**French Cidre Val de Rance** 0,25 l 65,- CZK

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,- CZK

**Jantar lager 12°** 45,- CZK

**Dark lager 12°** 45,- CZK

**Non-alcoholic beer**

**Semi-dark 0,5 %** 35,- CZK

**Spirits** 0,05 l

**Vodka Stolichnaya** 55,- CZK

**Vodka Absolut** 50,- CZK

**Slivovitz Jelínek** 58,- CZK

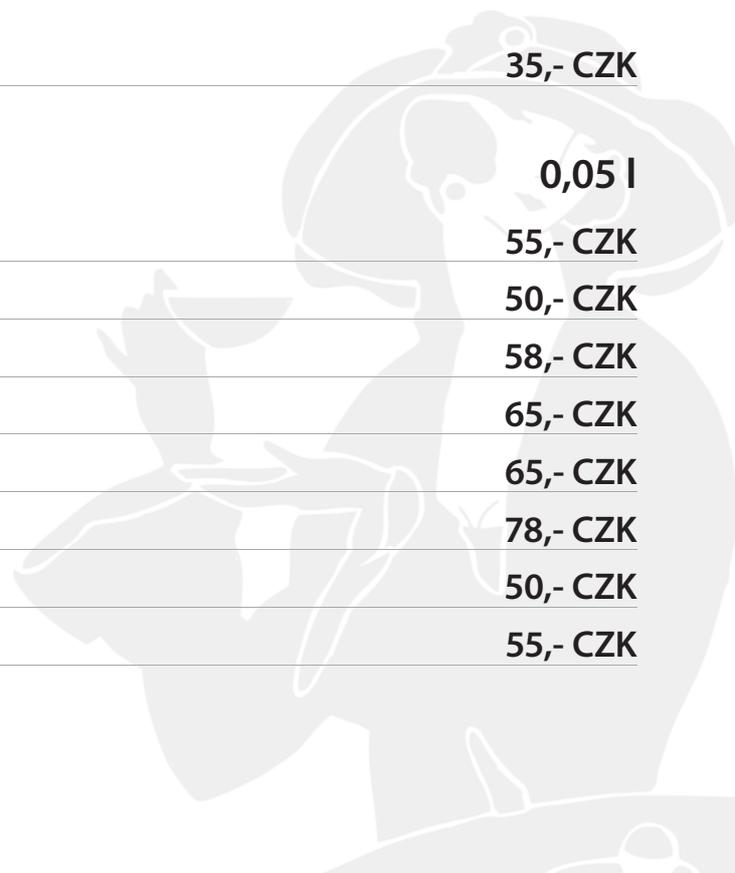
**Tullamore Dew** 65,- CZK

**Jameson** 65,- CZK

**Jack Daniels** 78,- CZK

**Becherovka** 50,- CZK

**Tequila Pepe Lopez Gold** 55,- CZK



# WINES

## WHITE WINES

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

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.

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|  |                 |                  |
|--|-----------------|------------------|
| <b>Sauvignon Blanc</b><br>France, Colombard, Cotes de Gascogne | <b>58,- CZK</b> | <b>290,- CZK</b> |
|--|-----------------|------------------|

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.

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|  |                  |
|--|------------------|
| <b>Chardonnay les Jamelles Essentiel</b><br>France, Languedoc Roussillon | <b>380,- CZK</b> |
|--|------------------|

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

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|   |                  |
|---|------------------|
| <b>Veltínské zelené, kabinet</b> <i>dry</i><br>Sedlák Winery, V. Bílovice | <b>380,- CZK</b> |
|---|------------------|

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.

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## ROSÉ WINES

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

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



## PROSECCO

0,15 l

0,75 l

**Cuvée spumante** *extra dry*  
Bedin, Italy

**64,- CZK**

**320,- CZK**

Fresh prosecco wine of straw light yellow color with slightly bitter taste and aroma of fruits and flowers.

**Conegliano Valdobbiadene**

**superiore docg** *brut*

Le Manzane, Italy

**84,-CZK**

**420,-CZK**

Prosecco of juicy and fresh taste, light straw yellow color, fine fruit aroma with indications of flowers and bread crust.

**Valdobbiadene superiore docg** *brut*

Casa Farive, Italy

**430,- CZK**

Exclusive prosecco light straw yellow color, fresh and harmonious, full of taste with aromatic tones of fruit, yellow apples and white flowers.

**Spumante Rosa Rosé** *Extra dry*

Casa Farive, Italy

**78,-CZK**

**390,- CZK**

Wine of light rose colour with violet light reflections, red fruit and roses aroma, full and delicate taste.

## RED WINES

0,15 l

0,75 l

**Portugal modrý** *earthy, dry*  
Sedlák Winery, V. Bílovice

**54,- CZK**

**270,- CZK**

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.

**Merlot**

France, Rafale, Languedoc Roussillon

**58,- CZK**

**290,- CZK**

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.

**Chateau Tour de Luchey**

France, Bordeaux

**380,- CZK**

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.*

