



Marthy's KITCHEN

MENU
SEASONAL MENU 2018



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 love to use seasonal ingredients, we have changed our menu again.

To the breakfast section were added freshly baked bagels - one with smoked salmon and crème fraîche and one with goat cheese and cranberries. We believe you will appreciate them just as we did when we baked them for the first time :)

Another novelty in our menu is breakfast for two! The essence of these breakfast is “tea jelly”, made by the Dammann company, which has different flavours in a suitable combination with fine tea also from Dammann.

The tea jelly can be also bought at the counter to take away. You can try the tea jelly with bakery products from our oven, which you can also buy to take away.

It's clear that you really like our Mimosa (Prosecco with fresh orange juice), so we have extended the offer of Prosecco from “Prosekárna” in Vinohrady.

We have been looking for new tea for you. We have chosen unbelievably delicious and first class tea from France - Dammann Frères produced since 1692 in the days of Louis XIV. We especially recommend Miss Dammann tea.

When they are cold days, let our hot drinks warm you. We have for example mulled french Cidre with cinnamon, cloves and honey or hot apple fresh juice with cinnamon and cloves.

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 | 75,- Kč |
| | Prosecco with fresh orange juice | |
| English breakfast | | 175,- Kč |
| two fried eggs, beans, roasted bacon, salsiccia sausages, grilled tomatoes and champignons, parsley butter, fresh bread from our oven | | |
| French breakfast | | 185,- Kč |
| medium-boiled egg, variety of cheese (Brie, gorgonzola, goat cheese, gouda), fruit (grapes, banana, pineapple), parsley butter, fresh bread from our oven and crispy croissant, home-made jam | | |
| Continental breakfast | | 158,- Kč |
| homemade ham, Gouda cheese, 2 medium-boiled eggs, butter, jam, homemade white bread toast | | |
| Eggs Benedict with salmon | | 155,- Kč |
| two poached eggs in home-made brioche, fresh lamb's lettuce, smoked salmon and hollandaise sauce | | |
| Eggs 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 homemade brioche with butter sautéed spinach with shallot, hollandaise sauce | | |
| Vegetarian breakfast | | 158,- Kč |
| warm Acai purée with home-made crunchy müsli, banana and chia seeds | | |
| Greek yogurt | | 128,- Kč |
| 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,- Kč
with fresh chives, home-made ham and Gouda cheese, parsley butter, fresh bread from our oven
-
- French omelette with Gruyère 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

BAKERY PRODUCTS FROM OUR OVEN

- Toasted sourdough bread from our oven** 95,- Kč
with fresh avocado spread, chilli, fresh pepper, lime, crushed pistachios and watercress
-
- Freshly baked bagel filled with smoked salmon** 98,- Kč
with crème fraîche with chive and baby spinach
-
- Freshly baked bagel filled with grilled goat cheese** 98,- Kč
with cranberries, rucola and pine nuts
-
- Marthy's breakfast** 75,- Kč
homemade croissant filled with our home-made ham, gouda cheese, tomato and lettuce

BREAKFAST FOR TWO

- Morning wakeup in Paris** 395,- Kč
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,- Kč
tea jelly Earl Grey with two canelles, smoked beans, grilled salsiccia sausage, 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,- Kč
tea jelly Jardin du Luxembourg with french brioche (2 pcs), our homemade ham, paté, medium-boiled eggs (2 pcs), gouda 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

| | |
|---|----------------|
| Medium-boiled egg 1 pc | 28,- Kč |
| 3 scrambled eggs with onion | 65,- Kč |
| 3 scrambled eggs with tomatoes served with our white roasted bread | 85,- 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 homemade horseradish with apples | |

SWEET BREAKFAST

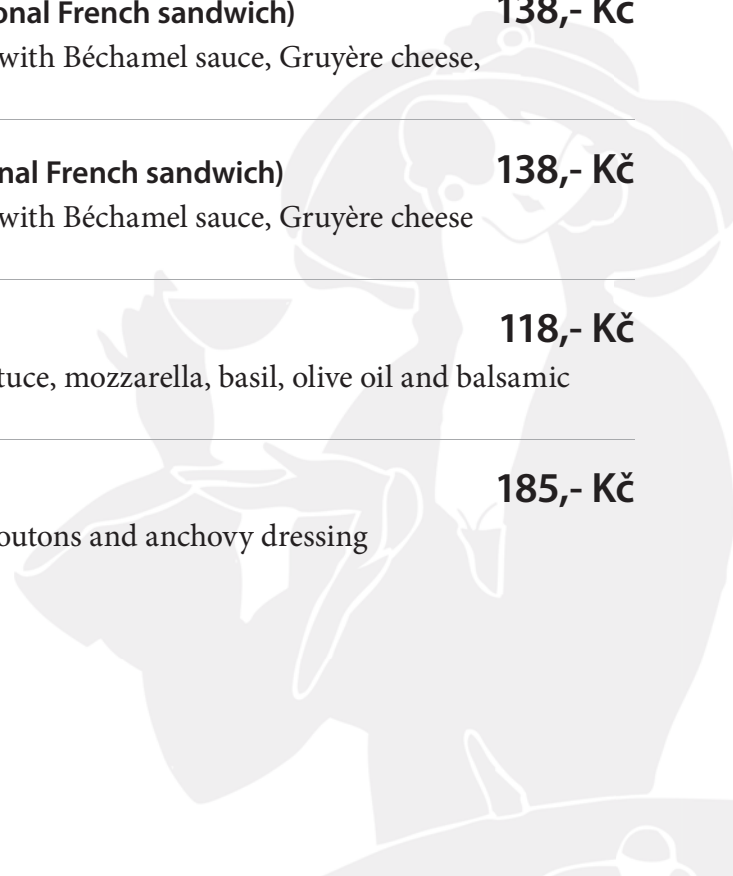
| | |
|---|----------------|
| Morning wake-up | 58,- Kč |
| croissant, butter, homemade jam | |
| French toast | 95,- Kč |
| toast from our own white bread soaked in milk, whisked egg, cinnamon and vanilla, roasted with butter, banana, apple-pear chutney | |
| Semolina pudding | 95,- Kč |
| with butter roasted apples, sugar, cinnamon and clarified butter | |
| Five pancakes | 89,- Kč |
| with sugar, cinnamon, apple-ginger purée, home-made caramel, melted butter and whipped sweet quark | |
| Five pancakes | 89,- Kč |
| with caramelised plums, crème fraîche and crushed pistachios | |
| Five pancakes | 89,- Kč |
| 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

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|---|-----------------|
| 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 form 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 from our own white bread with Béchamel sauce, Gruyère cheese, ham and roasted farmer's bacon | 138,- Kč |
| Croque-madame sandwich (traditional French sandwich) gratinated sandwich from our own white bread with Béchamel sauce, Gruyère cheese and ham, topped with a fried egg | 138,- 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 |



MAIN COURSES

See also our seasonal monthly menu.

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

with roasted homemade fries from root vegetable, grenaille potatoes and hollandaise sauce with capers

170g **Marthy's homemade 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 parsley and butter, shallot and crème fraîche sauce, grilled shiitake mushrooms

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

from french corn chicken, with purée from pumpkin and polenta, cranberries 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

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 Shiitake mushrooms 176,- Kč

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

SAVOURY GAULETTES

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 fraîche and fresh pear 118,- Kč

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

with smoked salmon, tomatoes, crème fraîche 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 CRÊPES

95,- Kč

with banana and milk chocolate

with homemade jam and whipped sweet quark

with orange marmalade and vanilla ice cream

with plum butter, crème fraîche and homemade whipped cream

with lemon and sugar, salted caramel and whipped sweet quark

HOMEMADE 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 banana and chocolate nougat mousse, salted caramel and crushed pistachios

SIDE ORDERS

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|---|---------|
| Maple syrup | 30,- Kč |
| Jam | 20,- Kč |
| Butter | 20,- Kč |
| Bread | 15,- Kč |
| Extra portion of homemade 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

Homemade 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

Homemade ice 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

Maracuja smoothie 138,- Kč
maracuja, banán, jablečný fresh

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

Fentimans lemonades

Try these natural English lemonades with unforgettable taste!

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

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|--------------------------------------|------------------|----------------|---------------------|
| Solan de Cabras bottled water | 0,5 l 38,- Kč | 1 l 78,- Kč | záloha + 12,- Kč |
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Solan de Cabras water has beneficial effects on human health thanks to the balanced content of calcium, magnesium and sodium.

Coconut water

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

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| Tap water | 0,3 l 10,- Kč | 0,7 l 20,- Kč |
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Perrier – sparkling water

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

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|---------------------------|---------|
| 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.*

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

| | |
|------------|---------|
| Chai latte | 75,- Kč |
|------------|---------|

In cold weather

| | |
|-----------------|---------|
| Hot apple 0,2 l | 65,- Kč |
|-----------------|---------|

Hot apple juice with cinnamon, cloves and honey

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|--------------------------------------|---------|
| Hot french Cidre Val de Rance 0,25 l | 85,- Kč |
|--------------------------------------|---------|

Mulled french cider with cinnamon, cloves and honey

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|-------------------|---------|
| Mulled wine 0,2 l | 78,- Kč |
|-------------------|---------|

mulled wine Modrý Portugal with cinnamon, cloves, vanilla and orange

Dammann Frères Paris 1692 Tea

58,- Kč

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,- 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 8,2 % 58,- Kč

India Pale Ale 5,6 % 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

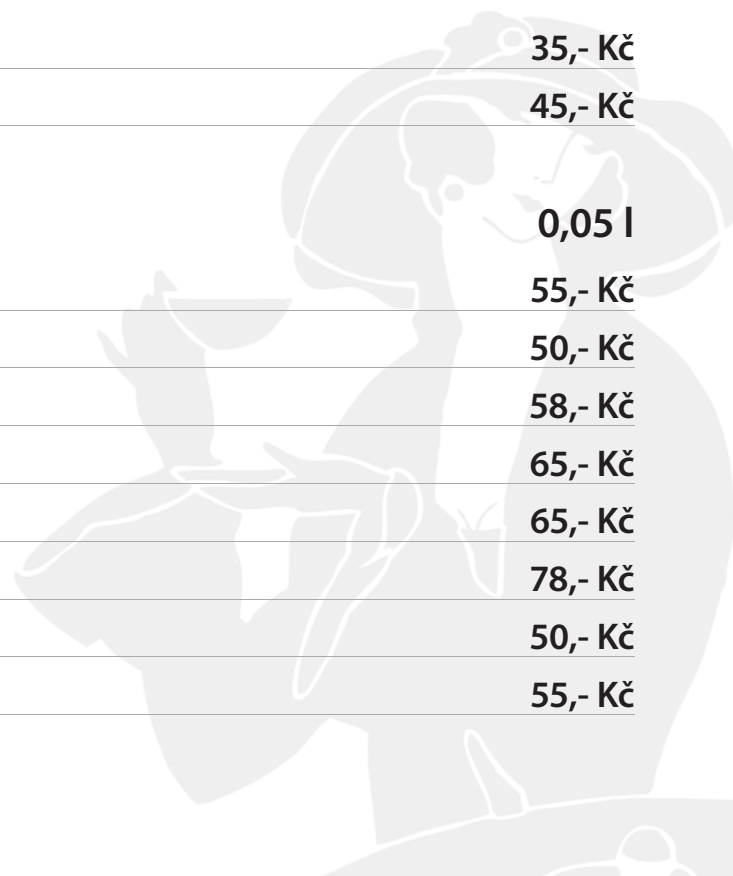
Tullamore Dew 65,- Kč

Jameson 65,- Kč

Jack Daniels 78,- Kč

Becherovka 50,- Kč

Tequila Pepe Lopez Gold 55,- Kč



WINES

WHITE WINES

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

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.

| | | |
|--|----------------|-----------------|
| Sauvignon Blanc France, Colombard, Cotes de Gascogne | 58,- Kč | 290,- Kč |
|--|----------------|-----------------|

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.

| | | |
|--|--|-----------------|
| Chardonnay les Jamelles Essentiel France, Languedoc Roussillon | | 380,- Kč |
|--|--|-----------------|

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


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

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> Sedlák Winery, V. Bílovice | 54,- Kč | 270,- Kč |

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

58,- Kč

290,- Kč

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

420,- Kč

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,- Kč

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

58,-

290,- Kč

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,- 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.

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.

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.

