

Kristies

• GARDEN CAFÉ •

• ARTISAN BOUTIQUE •

With love for body, mind and soul.



Welcome to Kristies.

My name is Kristina and this space was created as one of my life's dreams. I have put into it my travel experiences, passion for artistic craft and the diversity of world cultures, professional experience in gastronomy, but also years of my own search and love for a conscious lifestyle.

Kristies is a space where care for the body, mind and soul meet. A place where you can meet life and yourself in peace and without pressure.

For me, meeting life means feeling it again. With all your senses. In the taste of food. In the aroma of tea. In the silence between words. Putting aside the rush for a moment and not having the need to run from the cup to the phone. Not to be "later", but now. Allowing yourself to be slower than the world.

Our kitchen is the first touch of this return. The food and drinks that you can enjoy here are prepared with care and love in the style of small personal rituals, just the way we like it. We cook with respect for the ingredients and the rhythm of the day.

But Kristies is more than just a bistro with great organic food. If you enjoy our food, take a walk further into our shop and be inspired by the sensitively curated selection of things that carry stories from different corners of the world.

Here you will find scents that awaken memories and create new ones. Books that give language to what we often cannot name. Diaries that are a silent companion that does not evaluate or judge. Crystals that speak to us without us being able to explain why. Gifts for your loved ones that will find you before you even start looking for them. And last but not least, designer jewelry and small rituals that have the power to turn an ordinary day into a small miracle. Amulets have always been a symbol of courage for me and helped me in my determination. Perhaps this is what led me to create them for others.

This space was created to bring you closer to yourself.

How about starting a lovely day just like this?

FRESH ORANGE JUICE 135 CZK

0,2 l freshly squeezed juice

ORANGE MIMOSA 128 CZK

0,2 l Prosecco with freshly squeezed orange juice

STRAWBERRY MIMOSA 128 CZK

0,2 l Prosecco with strawberry juice

May be replaced with non-alcoholic Prosecco + 25 CZK

BREAKFAST & BRUNCH

SERVED UNTIL 15:00

Brunch classics

ENGLISH BREAKFAST 375 CZK

2 fried farm eggs on a homemade toasted english muffin with herb butter, beans in our tomato sauce, crispy bacon, british breakfast sausages, potato rösti and grilled cherry tomatoes with mushrooms

EGGS BENEDICT WITH BRESAOLA 345 CZK

toasted brioche from our oven, bresaola, 2 poached farm eggs, homemade hollandaise sauce, pickled red onion and parmesan

EGGS BENEDICT WITH SALMON 360 CZK

toasted brioche from our oven, smoked salmon, 2 poached farm eggs, homemade hollandaise sauce, pickled red onion and caviar

EGGS FLORENTINE  325 CZK

toasted brioche from our oven, a mixture of baby spinach and edamame sautéed in clarified butter with shallots, 2 poached farm eggs, homemade hollandaise sauce, pickled red onions and a mix of roasted seeds

Most of breakfasts may be prepared in gluten-free + 35 CZK.

Eggs and omelettes

We care about the origin of our eggs, that's why we choose free-range.

FRENCH OMELETTE 345 CZK

3 farm eggs with Emmentaler cheese, accompanied by a fresh vegetable salad, served with rye sourdough bread with seeds and herb butter

CILBIR TURKISH EGGS 🌱 275 CZK

Greek yogurt with fresh dill and garlic, 2 poached farm eggs, clarified chili butter, mix of roasted seeds and toasted homemade brioche

SCRAMBLED EGGS 🌱 255 CZK

3 farm eggs on butter and shallots, truffle oil, parmesan and chives, served with rye sourdough bread with seeds, herb butter and fresh vegetable salad

Crispy bacon 1 strip + 38 CZK

Fitness breakfast

GREEN SALAD WITH AVOCADO 🌱 240 CZK

one fresh avocado, edamame and iceberg lettuce, seasoned with extra virgin olive oil, lemon juice, sea salt and pepper

GREEK YOGHURT WITH GRANOLA 🌱 265 CZK

Greek yogurt with homemade nut granola, cinnamon and vanilla, topped with fresh fruit – banana, strawberries, blueberries and pomegranate – chia seeds and maple syrup

Sandwiches from our oven

AVOCADO BREAD WITH POACHED EGG 345 CZK

rye sourdough bread with seeds, lemon ricotta, one fresh avocado and sea salt, topped with a poached farm egg, pomegranate, crushed pistachios and sesame seeds

AVOCADO TOAST WITH SMOKED SALMON ... 365 CZK

toasted white toast bread from our oven with lemon ricotta, fresh avocado and smoked salmon, topped with sesame seeds, fresh dill and lime

AVOCADO BREAD WITH BRESAOLA 355 CZK

toasted sourdough bread from our oven with lemon ricotta, fresh avocado and bresaola, topped with pomegranate and crushed pistachios, parmesan

CLUB SANDWICH 355 CZK

toasted bread from our oven, grilled olive chicken breast prepared using the sous-vide method, farm-raised fried egg, crispy bacon, iceberg lettuce, tomato and mayonnaise, accompanied by a fresh vegetable salad

SWEET DISHES

with the flavor of clarified butter

AT ANY TIME OF DAY

FRENCH TOAST 345 CZK

2 slices of homemade buttered toast with vanilla and cinnamon, fresh strawberries, blueberries and banana, maple syrup, raspberry topping, mascarpone cheese and caramel nut brittle

HOMEMADE PANCAKES WITH FRUIT 325 CZK

fluffy pancakes with raspberry topping, fresh seasonal fruit, maple syrup, mascarpone cheese and caramel nut brittle

HOMEMADE PANCAKES WITH PLUMS 318 CZK

fluffy pancakes with caramelized plums, crushed pistachios, mascarpone cheese and caramel nut brittle

HOMEMADE PANCAKES WITH BACON 295 CZK

fluffy pancakes with crispy bacon, sugar and maple syrup

MAIN DISHES

SERVED FROM 12:00

BEEF BOURGUIGNON 375 CZK

slow-braised beef in red wine, with root vegetables, bacon and mushrooms, baked grenaille potatoes

BUTTER CHICKEN 345 CZK

marinated pieces of olive chicken breast in a mildly spiced sauce of tomatoes, coconut milk and cream, jasmine rice

BUTTER TOFU 🌱 345 CZK

roasted pieces of smoked tofu in a mildly spiced tomato and coconut milk sauce, jasmine rice

TARTE FLAMBÉE 370 CZK

crème fraîche, cheese Emmentaler, roasted onions, crispy bacon, extra virgin olive oil and fresh thyme

GRILLED OCTOPUS TENTACLE 520 CZK

with mildly spiced roasted grenaille potatoes, basil pesto and sea salt

The list of allergens is available upon request from our staff.

Small bites

BAKED RACLETTE 🌱 185 CZK

French raclette cheese on mildly spiced grenaille potatoes, with pickled red onion

GRENAILLE WITH VEGAN CHEESE 🌱 185 CZK

gratinated smoked vegan cheese with grenaille potatoes with olive oil, sea salt and pickled red onion

PÂTÉ WITH PORT WINE AND THYME 245 CZK

iconic Marthy's pâté made from poultry liver and clarified butter (80 g), with roasted almonds, sea salt, fig jam, pickled red onion and toasted slices of white bread from our oven

BRESAOLA CARPACCIO 265 CZK

thin slices of bresaola, homemade basil pesto, parmesan shavings, crushed pistachios and rocket

TIGER PRAWNS WITH GARLIC AND CHILI ... 245 CZK

with butter, prosecco and fresh parsley

GRILLED OCTOPUS WITH GRENAILLE 248 CZK

octopus medallions, basil pesto and sea salt

For moments shared about the table

SAVOURY SHARING PLATE 790 CZK

bresaola carpaccio · marinated olives in a herb brine · selection of cheeses: Emmentaler, truffle Gouda and pesto Gouda, served with homemade fig jam and fresh fruit · homemade poultry liver pâté with port and thyme · basket of homemade bread

VEGAN SHARING PLATE 790 CZK

butter tofu · baked vegan cheese with Grenaille potatoes · fresh vegetable salad · fresh fruit with fig jam, pistachios, pecans and toasted homemade bread

Salads

CAESAR SALAD WITH PRAWNS 365 CZK

grilled tiger prawns, crispy bacon, butter croutons, romaine lettuce and anchovy dressing

CAESAR SALAD WITH CHICKEN 345 CZK

100g of grilled olive chicken breasts prepared using the sous-vide method, crispy bacon, parmesan, butter croutons, romaine lettuce and anchovy dressing

CAESAR SALAD WITH AVOCADO 340 CZK

avocado, parmesan, butter croutons, romaine lettuce and anchovy dressing

COLD BEVERAGES

Homemade lemonade with basil seeds 0,4 l

prepared with our own syrups

RASPBERRY AND VANILLA	135 CZK
LEMON AND PASSION FRUIT	135 CZK
PEACH AND LAVENDER	135 CZK

Homemade ice-tea 0,4 l

original Dammann Frères Paris 1692

JASMINE	135 CZK
<i>green tea with jasmine flowers, flavored with our peach-lavender syrup, rosemary and orange</i>	
BERRY FRUIT	135 CZK
<i>fruit mixture with blackcurrant, hibiscus and mint, flavored with our cherry syrup with vanilla, fresh blueberries and mint</i>	
ROYAL BLUE TEA	135 CZK
<i>blue tea from Clitoria Ternatea with passion fruit Yuzu and fresh blueberries</i>	

Matcha

MATCHA LATTE	120 CZK
<i>fine matcha with fine milk microfoam</i>	
RASPBERRY CREAM MATCHA · ICED	145 CZK
<i>raspberry matcha with vanilla mascarpone cream</i>	
PEACH CREAM MATCHA · ICED	145 CZK
<i>peach matcha with vanilla mascarpone cream</i>	

Chai

ASSAM · MORNING AWAKENING · WITH CAFFEINE
HONEYBUSH · CALM EVENING · CEFEEINE FREE

Chai can also be served iced.

CHAI LATTE	120 CZK
<i>spiced tea with fine milk microfoam</i>	
DIRTY CHAI LATTE	145 CZK
<i>spiced tea with fine milk microfoam and espresso</i>	
CHAI MATCHA LATTE	140 CZK
<i>a combination of spiced tea, matcha and fine milk microfoam</i>	

Ayurvedic spiced milk tea from Czech manufacturer Tomchai.

It comes from certified organic farming.

Premium quality and taste.

Creamy beverage

STRAWBERRY CREAM	120 CZK
<i>strawberry drink with vanilla mascarpone cream</i>	

Juice 0,2 l

FRESH ORANGE JUICE	135 CZK
STRAWBERRY JUICE	85 CZK

Water and mineral water

SOLAN DE CABRAS

Spanish natural mineral water with a delicate taste

0,33 L STILL	70 CZK
0,33 L SPARKLING	70 CZK
0,75 L SPARKLING	128 CZK
0,7 L CARAFE OF MINT WATER · SPARKLING	95 CZK
0,7 L CARAFE OF MINT WATER · STILL	95 CZK

HOT BEVERAGES

We are happy to prepare all coffees iced

Italian coffee *Filicori*

RISTRETTO	70 CZK
ESPRESSO	70 CZK
DOUBLE ESPRESSO	90 CZK
BANANA CREAM ESPRESSO	145 CZK
AMERICANO	90 CZK
ESPRESSO MACCHIATO	80 CZK
CAPPUCCINO	90 CZK
CAFFÉ LATTE	120 CZK
FLAT WHITE	110 CZK
ESPRESSO TONIC	145 CZK
STEAMED MILK 0,2L	65 CZK
MILK	+20 CZK
DECAFFEINATED COFFEE	+20 CZK
ALTERNATIVE MILK	+28 CZK
VANILLA/CARAMEL FLAVOUR	+30 CZK

Alcoholic coffee

Shanky's - caramel-vanilla liqueur

SHANKY'S ESPRESSO	135 CZK
SHANKY'S CAPPUCCINO	155 CZK
SHANKY'S LATTE	185 CZK

Hot chocolate

MILK 0,2 L	120 CZK
SHANKY'S CHOCOLATE	165 CZK
<i>with caramel-vanilla liqueur and whipped cream</i>	

Ceremonial cocoa

Cocoa of exceptional quality and taste.

COCOA MASALA TOMCHAI	165 Kč
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Fresh teas

With tea, we serve homemade honey from a small farm.

FRESH GINGER	95 CZK
FRESH MINT	95 CZK
HONEY	40 CZK
MILK	20 CZK

Loose teas Dammann Frères Paris

Premium French teas produced since 1692.

VELVET PEACH · BLACK 95 CZK

A blend of black teas with delicious notes of wild peach.

GOURMET POPPY · BLACK 95 CZK

A blend of black teas from China and Ceylon with pink peony petals and blue cornflowers, complemented by the delicate aroma of poppy and marzipan.

EXOTIC PASSION FRUIT · BLACK 95 CZK

Black tea with subtle woody notes and the aroma of passion fruit.

JASMINE · GREEN 95 CZK

Green tea of exceptional quality with a delicate aroma of jasmine flowers.

SALTED CARAMEL · GREEN 95 CZK

Oolong with subtle notes of caramel and salted butter.

A NIGHT IN VERSAILLES · GREEN 95 CZK

Sencha green tea with subtle notes of bergamot, kiwi, orange blossom, violet and peach.

BLACK CURRANT WITH MINT · FRUIT 95 CZK

Distinctive hibiscus flavor with notes of blackcurrant, blueberries and peppermint.

ROSE AND APRICOT · WHITE 95 CZK

Pai Mu Tan white tea, rose, apricot and passion fruit

TISANE BALI · HERBAL 95 CZK

Morning awakening. A delicate herbal blend with linden and lime blossom, verbena and notes of lychee, grapefruit, peach and rose.

TISANE HAPPY DREAMS · HERBAL 95 CZK

Night dreaming. A fresh blend of lemongrass, star anise, rosehip, lemon peel and bitter orange leaves with clementine essential oil and a subtle note of vanilla.

CHAMOMILE · HERBAL 95 CZK

A delicate herbal blend of carefully selected small chamomile flowers.

ROOIBOS CARAMEL · CAFFEINE-FREE 95 CZK

South African rooibos with subtle notes of caramel and sunflower petals.

Indigo butterfly flower tea

Ayurvedic tea for moments of pause and small ritual.

BLUE TEA 130 CZK

blue tea from Clitoria Ternatei is served with passion fruit Yuzu and caramelized hazelnuts

Herbs from God's Mountain

Hand-picked herbs from the foothills of the Jeseníky Mountains.

HERBAL TEA WITH HOMEMADE HONEY 135 CZK

mint, lemon balm, narrowleaf plantain, wild marjoram, speedwell, coltsfoot, linden, elder, meadowsweet, wood sanicle, hawthorn

Second infusion of tea + 45 CZK.

K *Thank you for being here with us.*