

DRINKS			
APERITIVES			
Crodino (<i>non-alcoholic</i>)	0,1l		70
Aperol Spritz	0,2l		165
Campari	0,1l		90
Campari soda	0,2l		95
Campari orange	0,2l		135
Cinzano bianco	0,1l		95
Cinzano rosso	0,1l		95
Martini extra dry	0,1l		95
WINES BY THE GLASS			
SPARKLING WINES			
Prosecco Bortolotti	0,1l		125
Spumante Millessimato Extra Brut, Contratto	0,1l		185
Champagne Special Cuvée, Bollinger	0,1l		395
WHITE WINES			
Verdicchio di Gino, Fattoria San Lorenzo*	2017	0,15l	145
Soave Classico, Gini*	2016	0,15l	175
Pinot Grigio, 2017, Lis Neris	2016	0,15l	185
Dona Blanc 2011, Hartmann Donà*	2016	0,15l	265
ROSÉ WINE			
Canaiuolo Rosato, Montenidoli*	2017	0,15l	155
RED WINES			
Valpolicella Classico Superiore, Camporengo*	2014	0,15l	195
Barbera D'Asti Ca' di Pian, La Spinetta	2014	0,15l	255
Carmignano Terre a Mano, 2015 Fattoria di Bacchereto*	2013	0,15l	265
Barbaresco, Produttori del Barbaresco	2013	0,15l	285
Le Cupole, Tenuta di Trinoro*	2015	0,15l	295
Barolo Monfalletto, Cordero di Montezemolo	2014	0,15l	465
DESSERT WINE			
Moscato d'Asti, La Spinetta		0,1l	165
Recioto di Soave Col Foscarin, 2011, Gini*		0,05l	225
*Via del Vino import			
COFFEE			
Espresso Afribon			59
Espresso Chickmagalur			59
Espresso Brasile Santos (<i>decaffeinated</i>)			59
Espresso Macchiato			59
Doppio Espresso			85
Cappuccino			69
Flat white			89
Caffè Americano			69
Corretto Molinari			109
Caffè Latte			75
Caffè Viennese			79
Irish Coffee			145

DRINKS			
INFUSION TEA			
Fresh mint tea			69
Fresh mint tea with ginger			75
Fresh ginger tea			69
TEA			
Classic English tea			75
Darjeeling black tea			75
Earl Grey			75
Jasmine pearls			95
Rooibos			75
Herbal infusion with ginger			75
Camomile infusion			65
Granny's garden			65
Sencha			85
Matcha Horai			95
BEER			
Pilsner Urquell	0,33 l		65
Stella Artois (<i>non-alcoholic</i>)	0,33 l		65
Bohemian lager	0,33 l		85
MINERAL WATERS			
Filtered water still / sparkling	0,5 l		55
Filtered water still / sparkling	1 l		95
Mattoni sparkling / gentle carbonated	0,33 l		45
Mattoni sparkling	0,75 l		85
Aquila still	0,33 l		45
Aquila still	0,75 l		85
Acqua Panna still	0,75 l		95
San Pelegrino sparkling	0,75 l		95
SOFT DRINKS			
Freshly squeezed juice – vegetable or fruit (<i>orange, grapefruit, apple, carrot, beetroot with apple</i>)	0,25 l		115
Coca-Cola, Coca-Cola zero, Coca-Cola light	0,33 l		45
Tonic, Ginger Ale	0,25 l		45
Juice Granini (<i>strawberry, apple</i>)	0,2 l		55
Homemade Iced Tea	0,33 l		95
Fresh lemonade (<i>lemon, ginger, cucumber</i>)	0,33 l		89
Fresh raspberry lemonade	0,33 l		99
Service charge of 12,5 % will be added to the final bill for groups of 8 and more people. All prices are in Czech crowns including VAT.			
	Save 10 % with selected payment cards from Raiffeisenbank here. www.PREMIUMRBCLUB.cz		

LA BOTTEGA

Linka

MENU

BREAKFAST		
Breakfast served: MON—FRI 8:30—10:30 / SAT & SUN until 15:00		
BREAKFAST FROM FREE RANGE EGGS Colazione con uova dalla fattoria		
Eggs in a glass with chive butter, parmesan croutons and cherry tomatoes Uovo in vetro con burro all'erba cipollina, crouton al parmigiano e pomodori ciliegini	145	
Fried eggs with ham, cottage cheese, chives and pink pepper Uova fritte con prosciutto, fiocchi di latte, erba cipollina e pepe rosa	165	
Omelette with Asiago cheese, spinach and mushrooms Omelette con Asiago, spinaci e funghi	185	
Scrambled eggs with smoked salmon and avocado Uova strapazzate con salmone affumicato e avocado	225	
Eggs Benedict with focaccia Uova benedettine con la focaccia	225	
Waffle with sour cherries, mint, cheese curd, lime and chocolate Waffle con amarene, menta, formaggio spalmabile, lime e cioccolato	195	
LA BOTTEGA BREAKFAST La colazione della Bottega		
Butter; bread from our bakery; homemade pâté; mini hot dog with homemade mustard and fried onion; cannellini beans; boiled egg; prosciutto cotto; Italian salami; Asiago cheese; smoothie Burro; il nostro pane; paté fatto in casa; mini hot dog con mostarda e cipolla fritta; fagioli cannellini; uovo sodo; prosciutto cotto; salame italiano; Asiago; smoothie	345	
SWEET BREAKFAST Colazione dolce		
Butter; bread and croissant from our bakery; jam; oatmeal with banana and nuts; waffle with sour cherries, mint, cheese curd, lime and chocolate; smoothie Burro; pane e cornetti dal nostro forno; marmellata; fiocchi d'avena con banana e noci; waffle con amarene, menta, formaggio spalmabile, lime e cioccolato; smoothie	345	
FAST BREAKFAST Colazione rapida		
Homemade croissant with butter and marmalade Il nostro croissant col burro e la marmellata	79	
Basket of homemade bread with butter and marmalade Cestino di pane fatto in casa, burro e marmellata	55	
Our professional team of bakers bake beautiful and fresh Italian products from local flour for all our restaurants and bistros every day. We are experts on natural leaven and the process of cold proofing when the dough is rising for several hours. Everything from our bakery is prepared by hand and from natural ingredients without any additives and according to original recipes. For example Pane di Altamura is one of the most traditional kinds of pastry, with roots going back more than a thousand years.		

MENU		
APPETIZERS AND SOUP Antipasti e zuppa		
Strong beef broth with cappelletti filled with beef oxtail Ristretto di manzo con cappelletti ripeni di coda	195	
Beef tartare with bone marrow eggless mayonnaise, chives and potato chips Tartara di manzo con midollo, maionese senza uovo, erba cipollina e chips	395	
Sea bream carpaccio with yuzu, bottarga and papaya Carpaccio di orata con yuzu, bottarga e papaya	345	
Ash-baked potatoes with Carbonara sauce Patate nella cenere con salsa carbonara	285	
PASTA AND RISOTTO Pasta e risotto		
Pumpkin risotto with grilled scamorza and curly kale dust Risotto alla zucca con scamorza grigliata e polvere di cavolo riccio	365	
Pappardele with wild boar ragout and dried plums Pappardelle al cinghiale e prugne secche	355	
Ravioli filled with duck meat, candied pear and Tirol speck foam Ravioli di anatra, pera candita e spuma di speck tirolese	345	
MAIN COURSES Secondi		
Grilled macrela with spätzle, baked bone sauce and smoked cauliflower Sgombro grigliato con Spazli, salsa di ossa al forno e cavolo affumicato	465	
Neck of lamb with chickpea purée, smoked aubergine, pomegranate and tarragon Collo di agnello con puré di ceci, melanzana affumicata, melagrana e dragoncello	525	
Saddle of fallow deer with grilled white cabbage, pine nut cream and oranges Sella di daino con cavolo grigliato, crema di pinoli e arance	525	
Grilled octopus with white Cannellini bean, wakame seaweed and smoked tea Lapsang souchong Polpo alla griglia con fagioli cannellini, wakame e tea Lapsang souchong affumicato	545	
DESSERTS Dolci		
Selection of desserts to choose from our counter Una selezione di dolci vi aspetta nella vetrina		

GRILLED MEAT AND FISH		
Meat and fish grilled on charcoal from x-oven. Please ask your waiter for more information.		
SEAFOOD Frutti di mare		
Argentinian shrimp (1 pc) / Gamberi argentini (1 pz) Mussels in white wine (starter/main course) / Cozze al vino bianco	115 295/425	
FISH FOR 2 PERSON Pesce per 2 persone, by the daily offer		
Sea bass / Branzino Sea bream / Orata Lemon sole / Soglia Limanda Gournard / Gallinella Turbot / Rombo Stone fish / Scorfano John Dory / San Pietro Monk fish / Coda di rospo	1 350 1 350 1 450 1 450 1 450 1 550 1 550 1 550	
MEAT Carne		
Beef Fillet (min. 200 g) / Filetto di manzo Beef Rib eye steak (min. 250 g) / Rib eye di manzo Iberico beef Rib Eye / Iberico Rib eye di manzo Aged I-Bone steak / I-Bone di manzo Chianina / Marchigiana / Bianco della Corte / Frissona Aged T-Bone steak / T-Bone di manzo Chianina / Marchigiana / Bianco della Corte / Fassone Texas beef I-Bone steak / Texas I-Bone di manzo	100 g / 345 100 g / 265 100 g / 285 100 g / 195 100 g / 215 100 g / 225	
SIDE DISHES Contorni		
Mixed green salad / Insalata mista Potato purée / Puré di patate Grilled vegetables / Verdure alla griglia Roasted potatoes / Patate arrosto Cabbage / Cavolo	75 75 75 75 95	
SAUCES Salse		
Truffle / Tartufo Pepper / Pepe Red wine / Vino rosso	65 65 65	
La Bottega Linka is the newest addition to our Italian family where everything spins around an X-Oven where we do our fresh fishes and aged meat on charcoal. On top of that, the Linka's location choice has a historical reason for the building used to host one of the most renowned delicatessens in the post-war era. In Linka we mix something old-fashioned with something new and create cocktails full of distinctive flavors and Italian authenticity in the very heart of Prague centrum.		