

## DRINKS

### APERITIVY

Crodino ( <i>non-alcoholic</i> )	0,1l	89
Aperol Spritz	0,2l	195
Campari	0,1l	115
Campari soda	0,2l	120
Campari orange	0,2l	145
Cinzano Bianco	0,1l	115
Cinzano Rosso	0,1l	115
Cinzano Extra Dry	0,1l	115

### WINES BY THE GLASS

#### SPARKLING WINES

Franciacorta Extra Brut "Animante" DOCG, Barone Pizzini	0,1l	195
Spumante Millesimato Extra Brut, Contratto	0,1l	215
Champagne Special Cuvée, Bollinger	0,1l	395

#### WHITE WINES

Verdicchio Tre Ripe DOCG 2019 / 2020	0,15l	185
Pinot Grigio 2019, Lis Neris	0,15l	215
Riesling Roch 2020, Eva Fricke	0,15l	245
Chablis 1er Cru L'Homme Mort 2017, Le Domaine d'Henri	0,15l	325

#### RED WINES

Montepulciano d'Abruzzo Colline Teramane DOCG 2018	0,15l	195
Rosso di Montalcino 2016, Capanna	0,15l	245
Carmignano Terre a Mano 2016, Fattoria di Bacchereto	0,15l	285
Barbaresco 2017, Produttori del Barbaresco	0,15l	295
Barolo Monfalletto 2017, Cordero di Montezemolo	0,15l	485

#### DESSERT WINES

Moscato d'Asti 2020, La Spinetta	0,1l	175
Recioto di Soave Col Foscarin 2011, Gini	0,05l	225

#### COFFEE

Espresso Afrigon	65
Espresso Chickmagalur	65
Espresso Brasile Santos ( <i>decaffeinated</i> )	65
Espresso macchiato	75
Doppio espresso	95
Cappuccino	75
Flat white	95
Caffè Americano	75
Corretto Molinari	125
Caffè Latté	79

## DRINKS

### BEER

Pilsner Urquell	0,33l	75
Stella Artois ( <i>non-alcoholic</i> )	0,33l	65

### INFUSION TEA

Fresh mint tea	75
Fresh mint tea with ginger	85
Fresh ginger tea	75

### RONNEFELDT TEA

Darjeeling black tea	85
Earl Grey	85
Jasmine pearls	95
Rooibos	85
Herbal infusion with ginger	85
Chamomile infusion	75
Granny's garden	75
Sencha	95
Matcha Horai	115

### WATER

Filtered water still / sparkling	0,5l	55
Filtered water still / sparkling	1l	95
Acqua Panna still	0,75l	95
San Pelegrino sparkling	0,75l	95
Lemon fresh	0,02l	20

### SOFT DRINKS

Fresh vegetable and fruit juice according to the season	0,25l	135
Coca-Cola, Coca-Cola zero, Coca-Cola light	0,33l	65
Tonic Fever tree	0,2l	65
Juice Granini ( <i>strawberry, apple, multivitamin</i> )	0,2l	65
Homemade iced tea	0,33l	95
Fresh lemonade (lemon, ginger, orange, raspberry)	0,5l	99

# LA BOTTEGA

*Linka*

## MENU

The menu with labeled allergens is available upon request of the staff.  
Service charge of 12,5 % will be added to the final bill for groups of 8 and more people.  
All prices are in CZK including VAT.



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## BREAKFAST

Breakfast served: MON—SAT 8.30—10.30 / SUN 9.00—15.00

### BREAKFAST FROM FREE RANGE EGGS

Colazione con uova dalla fattoria

Soft-boiled eggs with avocado, thyme oil and chives 135  
*Uovo al bicchiere con avocado, olio al timo ed erba cipollina*

Fried eggs with prosciutto cotto, herb ricotta, chives and pink peppercorn 165  
*Uova al prosciutto cotto, ricotta alle erbe e pepe rosa*

Omelette with Asiago cheese, prosciutto cotto and wild herbs salad 165  
*Omelette con Asiago, prosciutto cotto e insalata di erbe*

Eggs Benedict with prosciutto cotto and focaccia 225  
*Uova benedettine con prosciutto cotto e focaccia*

Homemade granola with nuts, orange, anise and seasonal fruits 165  
*Granola fatta in casa con noci, arancia, anice e frutta di stagione*

Waffle with lemon mascarpone, plums and almonds 165  
*Waffle al mascarpone e limone, prugne e mandorle*

### LA BOTTEGA BREAKFAST

La colazione della Bottega

Butter, bread from our bakery, homemade pâté, beans with homemade tomato salsa and sausage; boiled egg, prosciutto cotto, Italian salami, Asiago cheese, cherry tomatoes, fruit smoothie 365  
*Burro, il nostro pane, patè fatto in casa, fagioli con salsa di pomodoro fatta in casa e salsiccia; uova sode, prosciutto cotto, salame italiano, formaggio Asiago, pomodorini, smoothie di frutta*

### SWEET BREAKFAST

Colazione dolce

Butter, bread and croissant from our bakery, jam, yogurt with homemade granola, waffle with lemon mascarpone, plums and almonds, fruit smoothie 365  
*Burro, pane e cornetti dal nostro forno, marmellata, yogurt con granola fatta in casa, waffle al mascarpone e limone, prugne e mandorle, smoothie di frutta*

### FAST BREAKFAST

Colazione rapida

Homemade croissant with butter and marmalade 89  
*Il nostro croissant col burro e la marmellata*

### DESSERTS

Dolci

Selection of desserts to choose from our counter  
*Una selezione di dolci vi aspetta nella vetrina*

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

### STARTERS AND SOUPS

Zuppa e antipasto

Celery velouté, pear and Lardo di Colonnata 145  
*Crema di sedano, pera e lardo di Colonnata*

Beef tartare with pickled mushrooms, dill mayonnaise and grissini 325  
*Tartara di manzo, funghi fermentati, maionese di aneto e grissino*

Slow cooked pork belly, cipollini onions and red currant vinaigrette 315  
*Pancia di maiale cucinata lentamente, cipollotti e aceto di bacche rosse*

Variation of beet, stracciatella, chive mayonnaise and citrus vinaigrette 245  
*Variazione di rape rosse, stracciatella, maionese di erba cipollina e vinaigrette al limone*

Ash-baked potatoes with Carbonara sauce and black truffles 285  
*Patate nella cenere con salsa carbonara e tartufo nero*

### PASTA AND RISOTTO

Pasta e risotto

Pork tortellini, grilled leek, lemon and black truffle 395  
*Tortellini di salsiccia, porro grigliato, limone e tartufo nero*

Pumpkin agnolotti, amaretti, parmesan and pickled pumpkin 345  
*Agnolotti di zucca, amaretti, parmigiano e zucca fermentata*

Spaghetti Benedetto Cavalieri, red prawns and fennel 495  
*Spaghetti Benedetto Cavalieri, gambero rosso e finocchio*

Risotto with smoked trout and salted almonds 365  
*Risotto con trota affumicata, e mandorle arrostate salate*

### MAIN COURSES

Secondi

Suckling pig, grapefruit jus and grilled root vegetables 545  
*Maialino da latte, succo di pompelmo e radici grigliate*

Grilled octopus, roasted sweet potato, artichoke and sweet and sour jus 645  
*Piovra grigliata, patata dolce arrostita, carciofi e salsa agrodolce*

Lamb hip, pumpkin puree, grilled mangold and sauce with mustard seeds and dill 595  
*Spalla di agnello, purea di mangold, semi di mostarda e aneto*

### VEGETARIAN

Vegetariano

BBQ cabbage, crispy onions, mushrooms and onion jus 325  
*Cavolo BBQ, cipolle croccanti, funghetti di stagione e salsa di cipolle*

## GRILLED MEAT AND FISH

Meat and fish grilled on charcoal from X-Oven by the daily offer.

Please ask your waiter for more information.

### SEAFOOD

Frutti di mare

Mussels in white wine (starter / main course) 295 / 425  
*Cozze al vino bianco (antipasto / secondo)*

### FISH FOR 2 PERSON

Pesce per 2 persone

Sea bass / Branzino 1 400  
Sea Bream / Orata 1 400  
Sole Fish / Sogliola limanda 1 350  
Stone Fish / Scorfano 1 590  
Turbot / Rombo 1 450  
John Dory / San Pietro 1 620  
Monk Fish / Coda di rospo 1 620

### MEAT

Carne

Beef Fillet (min. 200 g) / Filetto di manzo 100 g / 345  
Beef Rib Eye (min. 250 g) / Rib Eye di manzo 100 g / 265  
Aged I-Bone steak / I-Bone di manzo 100 g / 195  
*Chianina / Marchigiana / Bianco della Corte / Frissona*  
Aged T-Bone steak / T-Bone di manzo 100 g / 215  
*Chianina / Marchigiana / Bianco della Corte / Fassone*  
Texas beef I-Bone steak / Texas I-Bone di manzo 100 g / 225

### SIDE DISHES

Contorni

Mixed green salad / Insalata mista 75  
Grilled vegetables / Verdure alla griglia 75  
Roasted potatoes / Patate arrosto 75  
Grilled cabbage with pickled mushrooms and crispy onion 95  
*Cavolo alla griglia con funghi sott'aceto e cipolla croccante*

### SAUCES

Salse per la carne

Truffle / Tartufo 75  
Pepper / Pepe 75  
Red wine / Vino rosso 75

In La Bottega Linka 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.