

DRINKS

APERITIVES

Crodino (<i>non-alcoholic</i>)	0,1l	95
Aperol Spritz	0,2l	205
Campari	0,1l	125
Campari soda	0,2l	155
Campari orange	0,2l	165
Cinzano Bianco	0,1l	145
Cinzano Rosso	0,1l	145
Cinzano Extra Dry	0,1l	145

WINES BY THE GLASS

SPARKLING WINES

PROSECCO DI VALDOBBIADENE BRUT NATURE, Le Vigne di Alice	0,1l	145
FRANCIACORTA ANIMANTE, Barone Pizzini	0,1l	195

WHITE WINES

SOAVE CLASSICO, Inama, 2020	0,15l	145
VERDICCHIO TRE RIPE, Pievalta, 2020	0,15l	185
RIESLING GOLDTRÖPFCHEN KABINETT TROCKEN, Hain, 2020	0,15l	195
PINOT GRIGIO, Lis Neris, 2021	0,15l	225
CHABLIS 1 ^{er} CRU L'HOMME MORT, Le Domaine d'Henri, 2018	0,15l	325

RED WINES

MONTEPULCIANO D'ABRUZZO LE MURATE, Nicodemi, 2019	0,15l	185
ROSSO DI MONTALCINO, Capanna, 2020	0,15l	245
CARMIGNANO TERRE A MANO, Fattoria di Baccheretto, 2018	0,15l	295
BARBARESCO, Produttori del Barbaresco, 2018	0,15l	365
BAROLO ALBE, G.D.Vajra, 2018	0,15l	445

ROSÉ WINES

ROSABELLA NEBBIOLO ROSÉ, G.D.Vajra, 2021	0,15l	185
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DESSERT WINES

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

COFFEE

Espresso Africon	75
Espresso Chickmagalur	75
Espresso Brasile Santos (<i>decaffeinated</i>)	75
Espresso macchiato	85
Doppio espresso	105
Cappuccino	85
Flat white	105
Caffè Americano	85
Corretto Molinari	135
Caffè Latté	95

DRINKS

BEER

Pilsner Urquell	0,33l	85
Stella Artois (<i>non-alcoholic</i>)	0,33l	65

INFUSION TEA (0,37 l)

Fresh mint tea	85
Fresh mint tea with ginger	95
Fresh ginger tea	85

RONNEFELDT TEA (0,37 l)

Darjeeling black tea	95
Earl Grey	95
Jasmine pearls	135
Rooibos	95
Herbal infusion with ginger	95
Chamomile infusion	85
Granny's garden	75
Sencha	105

WATER

Filtered water still / sparkling	0,5l	59
Filtered water still / sparkling	1l	99
Acqua Panna still	0,75l	99
San Pelegrino sparkling	0,75l	105
Lemon fresh	0,02l	20

SOFT DRINKS

Fresh fruit juice according to the season	0,25l	145
Coca-Cola, Coca-Cola zero, Coca-Cola light	0,33l	65
Tonic Fever tree	0,2l	65
Juice Granini (<i>strawberry, apple</i>)	0,2l	65
Iced tea	0,33l	95
Fresh lemonade by the daily offer	0,3l	135

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.

www.rbclub.cz



Ušetřete zde při platbě jakoukoliv kartou od Raiffeisenbank.
Přidejte se do RB Clubu i Vy!

lacollezione.cz

LA BOTTEGA

Linka

MENU



BY
LA COLLEZIONE

BREAKFAST

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

BREAKFAST FROM FREE RANGE EGGS

Colazione con uova dalla fattoria

Soft-boiled eggs with avocado, sesame and chives <i>Uova alla coque con avocado, sesamo ed erba cipollina</i>	155
Scrambled eggs with onion <i>Uova strapazzate e cipolla</i>	165
Omelette with Asiago cheese, prosciutto cotto and wild herbs salad <i>Omelette con Asiago, prosciutto cotto e insalata di erbe</i>	195
Eggs Benedict with prosciutto cotto and focaccia <i>Uova benedettine con prosciutto cotto e focaccia</i>	225

Seasonal fruits with coconut yogurt <i>Frutta di stagione con yogurt al cocco</i>	165
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Waffle with blueberry jelly and vanilla curd cheese <i>Waffle con gelatina di mirtilli e crema di vaniglia</i>	165
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Vanilla curd cheese, amaretti and 80% chocolate <i>Cagliata di vaniglia, amaretti e cioccolato 80%</i>	145
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LA BOTTEGA BREAKFAST

La colazione della Bottega

Prosciutto cotto, Asiago cheese, Milano salami, frittata with vegetables and salsiccia, egg 63 °C with black truffles, homemade pâté, fruit smoothie, butter and homemade bread <i>Prosciutto cotto, formaggio Asiago, salame Milano, frittata con verdure e salsiccia, uova 63 °C con tartufo nero, patè fatto in casa, smoothie di frutta, burro e pane fatto in casa</i>	365
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SWEET BREAKFAST

Colazione dolce

Waffle with blueberry jelly and vanilla curd cheese, seasonal fruits with coconut yogurt, nutella, fruit smoothie, butter and croissant <i>Waffle con gelatina di mirtilli e crema di vaniglia, frutta di stagione con yogurt al cocco, nutella, smoothie di frutta, burro e croissant</i>	365
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FAST BREAKFAST

Colazione rapida

Homemade croissant with butter and marmalade <i>Il nostro croissant col burro e la marmellata</i>	89
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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

Smoked chicken broth with kale and ricotta cappelletti <i>Brodo di pollo affumicato con cappelletti di cavolo riccio e ricotta</i>	215
Grilled sardines, grissini panzanella and dried tomatoes <i>Sarde grigliate, panzanella di grissini e pomodori secchi</i>	335
Grilled pork belly with BBQ sauce, apple and hazelnuts <i>Guanciale di maiale grigliata con salsa BBQ, mele e nocciole</i>	325
Ash-baked potatoes with Carbonara sauce, guanciale and black truffles <i>Patate nella cenere con salsa carbonara, guanciale e tartufo nero</i>	295

PASTA AND RISOTTO

Pasta e risotto

Rigatoni with baked pumpkin, mascarpone, chard and nuts <i>Rigatoni alla zucca arrostita, mascarpone, bietole e noci</i>	395
Ravioli Vincisgrassi, Lardo Colonnata and Pecorino Romano cheese <i>Ravioli Vincisgrassi, Lardo Colonnata e Pecorino Romano</i>	455
Linguine Benedetto Cavalieri AOP with soaked raisins and red prawns tartare <i>Linguine Benedetto Cavalieri aglio olio e peperoncino, uva passa e tartare di gambero rosso</i>	535
Black root risotto with baby carrots and burnt leek <i>Risotto alla radice nera, carotide e cenere di porro</i>	425

MAIN COURSES

Secondi

Deer Rossini, truffle sauce, foie gras and white truffle <i>Filetto di cervo alla Rossini, salsa al tartufo, foie gras e tartufo bianco</i>	725
Duck breast, fried duck rillettes, mushrooms, mustard and chicory <i>Petto d' anatra, croccante di anatra, funghi, senape e radicchio</i>	625
Grilled octopus, turnip purée, figs, pistachio crumble and fried pork skin <i>Croccante di pistacchio e pop corn di cotenna di maiale</i>	645

DESSERTS

Dolci

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

Every day our kitchen has a break from 15.00 to 17.00.
During this break, we will gladly offer you antipasti – a board
with a selection of Italian hams and cheeses, wine, desserts and coffee.

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) <i>Cozze al vino bianco (antipasto / secondo)</i>	295 / 425
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FISH FOR 2 PERSON

Pesce per 2 persone

Sea bass / <i>Branzino</i>	1 750
Sea Bream / <i>Orata</i>	1 750
Sole Fish / <i>Sogliola limanda</i>	1 550
Stone Fish / <i>Scorfano</i>	1 950
Turbot / <i>Rombo</i>	1 850
John Dory / <i>San Pietro</i>	1 950
Monk Fish / <i>Coda di rospo</i>	1 950

MEAT

Carne

Beef Fillet (min. 200 g) / <i>Filletto di manzo</i>	100 g / 345
Beef Rib Eye (min. 300 g) / <i>Rib Eye di manzo</i>	100 g / 295
Aged I-Bone steak / <i>I-Bone di manzo</i>	100 g / 245
<i>Chianina / Marchigiana / Bianco della Corte / Frissona</i>	
Aged T-Bone steak / <i>T-Bone di manzo</i>	100 g / 245
<i>Chianina / Marchigiana / Bianco della Corte / Fassone</i>	
Texas beef I-Bone steak / <i>Texas I-Bone di manzo</i>	100 g / 310

SIDE DISHES

Contorni

Mixed green salad / <i>Insalata mista</i>	95
Grilled vegetables / <i>Verdure alla griglia</i>	105
Roasted potatoes Grenaille / <i>Patate arrosto Grenaille</i>	105
Fermented leek with Taleggio espuma, rye crumble <i>Porro fermentato con spuma di Taleggio, crumble di segale</i>	105

SAUCES

Salse per la carne

Truffle / <i>Tartufo</i>	75
Pepper / <i>Pepe</i>	75
Red wine / <i>Vino rosso</i>	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.