

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 NAT. Le Vigne di Alice	0,1l	145
FRANCIACORTA BRUT Barone Pizzini	0,1l	195
CHAMPAGNE GRANDE RESERVÉ PREMIER CRU BRUT Vilmart & Cie	0,1l	325

WHITE WINES

VERDICCHIO TRE RIPE Pievalta 2022	0,15l	185
PINOT GRIGIO Lis Neris 2021	0,15l	225
SOAVE CLASSICO FOSCARINO Inama 2020	0,15l	295
RIESLING SPRINZENBERG Geyerhof 2022	0,15l	235
SANCERRE BLANC Paul Prieur 2022	0,15l	325

RED WINES

MONTEPULCIANO D'ABRUZZO LE MURATE Nicodemi 2021	0,15l	185
CHIANTI CLASSICO Riecine 2021	0,15l	265
BAROLO ALBE G.D.Vajra 2019	0,15l	445
BRUNELLO DI MONTALCINO Capanna 2018	0,15l	495
LE CUPOLE Trinoro 2021	0,15l	395

ROSÉ WINES

CHIARO DI STELLE Pala 2022	0,15l	175
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DESSERT WINES

RIESLING ROTHENBERG GG AUSLESE Gunderloch 2016	0,05l	235
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COFFEE

Espresso Afrigon	85
Espresso Brasile Santos (<i>decaffeinated</i>)	85
Espresso macchiato	95
Doppio espresso	115
Cappuccino	95
Flat white	115
Caffè Americano	95
Corretto Molinari	145
Caffè Latté	105

INFUSION TEA (0,37 l)

Fresh mint tea	95
Fresh mint tea with ginger	105
Fresh ginger tea	95

DRINKS

BEER

Pilsner Urquell	0,33l	95
Stella Artois (<i>non-alcoholic</i>)	0,33l	75

RONNEFELDT TEA (0,37 l)

Darjeeling black tea	105
Earl Grey	105
Jasmine pearls	145
Rooibos	105
Herbal infusion with ginger	105
Chamomile infusion	95
Granny's garden	95
Sencha	115

WATER

Filtered water still / sparkling	0,5l	60
Filtered water still / sparkling	1l	100
Acqua Panna still	0,75l	105
San Pelegrino sparkling	0,75l	115
Lemon fresh	0,02l	20

SOFT DRINKS

Fresh fruit juice according to the season	0,25l	145
Coca-Cola, Coca-Cola zero	0,33l	75
Tonic Fever tree	0,2l	75
Juice Granini (<i>strawberry, apple</i>)	0,2l	75
Iced tea	0,33l	105
Fresh lemonade by the daily offer	0,3l	135

We are La Collezione, one big Italian family.
Enjoy all our restaurants and the Laboratorio cooking school.

AROMI
RISTORANTE & BISTRO

amano

LA FINESTRA
IN CUCINA

LA BOTTEGA

laboratorio

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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LA BOTTEGA

Linka

MENU


BY
LA COLLEZIONE

BREAKFAST

Breakfast served: MON—FRI 7.30—10.30 / SAT—SUN / 9.00—15.00

BREAKFAST FROM FREE RANGE EGGS

Colazione con uova dalla fattoria

Soft-boiled eggs with avocado, sesame & chives 195
Uova alla coque con avocado, sesamo ed erba cipollina

Scrambled eggs with onion 185
Uova strapazzate e cipolla

Omelette with Asiago cheese, prosciutto cotto & wild herbs salad 195
Omelette con Asiago, prosciutto cotto e insalata di erbe

Eggs Benedict with prosciutto cotto & focaccia 245
Uova benedettine con prosciutto cotto e focaccia

Oat porridge mousse, apple compote, seed granola 225
Crema porridge di d'avena, composta di mele, granola di semi

Waffles with cherry jelly with vanilla curd cheese 225
Waffle con gelatina di ciliegie con cagliata di vaniglia

LA BOTTEGA BREAKFAST

La colazione della Bottega

Prosciutto cotto, Asiago cheese, Milano salami, shakshouka, egg 63 °C with black truffles, homemade pâté, fruit smoothie, butter & homemade bread 385
Prosciutto cotto, formaggio Asiago, salame Milano, shakshouka, uova 63 °C con tartufo nero, patè fatto in casa, smoothie di frutta, burro e pane fatto in casa

SWEET BREAKFAST

Colazione dolce

Waffle with cherry jelly with vanilla curd cheese, seasonal fruits with coconut yogurt, nutella, fruit smoothie, butter and croissant 385
Waffle con gelatina di ciliegie con cagliata di vaniglia, frutta di stagione con yogurt al cocco, nutella, smoothie di frutta, burro e croissant

FAST BREAKFAST

Colazione rapida

Homemade croissant with butter & marmalade 95
Il nostro croissant col burro e la marmellata

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 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

Beetroot consommé, Gorgonzola cappelletti, dill 245
Consommé di barbabietola, cappelletti al gorgonzola, aneto

Cured stone bass, apple, smoked crème fraîche, cucumber 395
Ombrina marinata, mela, crème fraîche affumicata, cetriolo

Seasonal mushrooms, shallot custard, mushroom ketchup, parsley, truffle 375
Funghi di stagione, crema di scalogno, ketchup di funghi, prezzemolo, tartufo

Beef tartare, mustard seeds, capers, picante dressing, egg yolk emulsion & sourdough 395
Tartare di manzo, semi di senape, capperi, salsa picante, emulsione di tuorlo d'uovo e lievito madre

Ash-baked potatoes with carbonara sauce, guanciale & black truffles 295
Patate nella cenere con salsa carbonara, guanciale e tartufo nero

PASTA AND RISOTTO

Pasta e risotto

Artichoke raviolo, Parmigiano Reggiano 24 months, black truffle 465
Raviolo di carciofi, Parmigiano Reggiano 24 mesi, tartufo nero

Mushroom risotto, miso, black bread 465
Risotto ai funghi, miso, pane nero

Tagliolini, calamari, Gambero Rosso, squid ink vinaigrette, seaweed salt 485
Tagliolini, calamari, Gambero Rosso, vinaigrette al seppia, sale d'alga

Spaghetti, sauce bagna càuda, anchovies, parsley 455
Spaghetti, salsa bagna càuda, acciughe, prezzemolo

MAIN COURSES

Secondi

Barbary duck, ravioli, textures of celeriac 655
Petto d'anatra alla barbaresca, ravioli, struttura di sedano

Beef cheek, porcini, smoked egg emulsion, black garlic, polenta 665
Guancia di manzo, porcini, emulsione di uova affumicate, aglio nero, polenta

Cod, seaweed, bacon, mushroom 725
Merluzzo, alghe, pancetta, funghi

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) 345 / 495
Cozze al vino bianco (antipasto / secondo)

FISH FOR 2 PERSON

Pesce per 2 persone

Sea bass / Branzino 1 850

Sea bream / Orata 1 750

Sole fish / Sogliola 2 450

Stone fish / Scorfano 2 450

Turbot / Rombo 1 950

John dory / San Pietro 2 450

Monk fish / Coda di rospo 1 950

MEAT

Carne

Beef Fillet Manzetta Prussiana (min. 200 g) / 100 g / 450

Filletto di manzo Manzetta Prussiana (min. 200 g)

Beef Rib Eye (min. 300 g) / Rib Eye di manzo 100 g / 315

Aged I-bone steak / I-bone di manzo 100 g / 265

Chianina / Marchigiana / Bianco della Corte / Frissona

Aged T-bone steak / T-bone di manzo 100 g / 285

Chianina / Marchigiana / Bianco della Corte / Fassone

Texas beef I-bone steak / Texas I-bone di manzo 100 g / 315

SIDE DISHES

Contorni

Mixed green salad / Insalata mista 115

Grilled vegetables / Verdure alla griglia 145

Roasted potatoes Grenaille / Patate arrosto Grenaille 145

Potato pureé with truffles / Purè di patate al tartufo 165

SAUCES

Salse per la carne

Truffle / Tartufo 115

Pepper / Pepe 115

Red wine / Vino rosso 115

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.