

**BREAKFAST**

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

**BREAKFAST OF FREE RANGE EGGS**

Colazione con uova della fattoria

Poached eggs with avocado, sesame & chives <i>Uova in camicia con avocado, sesamo ed erba cipollina 3, 7, 11</i>	215
Eggs Benedict with ham & focaccia <i>Uova alla Benedict con prosciutto cotto e focaccia 1, 3, 7, 12</i>	285
Eggs Benedict with smoked salmon & focaccia <i>Uova alla Benedict con salmone affumicato e focaccia 1, 3, 4, 7</i>	295
Scrambled eggs with onion <i>Uova strapazzate con cipolla 3, 7</i>	195
Omelette with Asiago cheese and ham <i>Omelette con Asiago e prosciutto cotto 3, 7</i>	235
Mixed leaf salad – side dish to breakfast <i>Insalata mista – contorno per colazione</i>	45
Oat porridge mousse, coconut milk and strawberries <i>Crema porridge di d'avena, latte di cocco e fragole 5, 11, 13</i>	225
Pancakes with vanilla curd cheese and seasonal fruits <i>Pancake con cagliata di vaniglia e frutta di stagione 1, 3, 7</i>	265
Homemade croissant with butter & marmalade <i>Il nostro croissant col burro e la marmellata 1, 7</i>	125

**LA BOTTEGA BREAKFAST**

La colazione della Bottega

Prosciutto cotto, Asiago cheese, Milano salami, egg 63 °C with avocado, homemade pâté, fruit smoothie, butter & homemade bread <i>Prosciutto cotto, formaggio Asiago, salame Milano, uova 63 °C con avocado, patè fatto in casa, smoothie di frutta, burro e pane fatto in casa 1, 3, 7, 11</i>	385
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**LA BOTTEGA SWEET BREAKFAST**

La colazione dolce della Bottega

Pancakes with vanilla curd cheese and seasonal fruit; oat porridge mousse, coconut milk and strawberries; nutella, fruit smoothie, butter & croissant <i>Pancake con cagliata di vaniglia e frutta di stagione; crema porridge di d'avena, latte di cocco e fragole; nutella, smoothie di frutta, burro e croissant 1, 3, 5, 7, 11, 13</i>	385
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**MENU****SOUP AND STARTERS**

Zuppa e antipasti

Jerusalem artichoke cream, potatoes, chive, Riesling <i>Crema di topinambur, patate, erba cipollina, Riesling 7, 9, 12</i>	245
Red & White beef tartare, plum, egg yolk, pine, sourdough bread <i>Tartare di manzo Red &amp; White, prugna, tuorlo d'uovo, aghi di pino, pane fatto in casa 1, 3, 4, 6, 10</i>	465
Bluefin tuna belly, avocado, citrus, squid ink <i>Tonno pinna blu, avocado, agrumi, nero di seppia 4, 6, 11</i>	425
Scallops, parsley, grapes, wild mushrooms, black truffle vinaigrette <i>Capesante, prezzemolo, uva, funghi selvatici, vinaigrette al tartufo nero 3, 7, 14</i>	425
Crab omelette, fermented carrot, grapefruit, trout caviar <i>Omelette di granchio, carota fermentata, pompelmo, caviale di trota 1, 2, 3, 4, 6, 7</i>	425
Warm Hokkaido pumpkin salad, buratina, kumquat, sage <i>Insalata calda di zucca Hokkaido, burratina, kumquat, salvia 1, 5, 7</i>	395
Artichokes grilled on charcoal, Taleggio cheese, herb grissini <i>Carciofi grigliati sulla carbonella, formaggio Taleggio, grissini alle erbe 1, 3, 7, 13</i>	325
Board of assorted cheeses / salami <i>Tagliere di formaggi / salumi</i>	by weight al peso

**PASTA AND RISOTTO**

Pasta e risotto

Linguine, smoked eel, onion, lovage <i>Linguine, anguilla affumicata, cipolla, levistico 1, 3, 4, 8</i>	495
Risotto alla Pizzaiola, basil, anchovies, Scamorza <i>Risotto alla Pizzaiola, basilico, acciughe, scamorza 4, 7</i>	465
Spaghetti, seafood carbonara sauce, clams, Mazzancolle prawn, black tobiko caviar <i>Spaghetti, carbonara di mare, vongole, gambero Mazzancolle, caviale nero di tobiko 1, 2, 3, 4, 7, 14</i>	595
Cannelloni, salsiccia, peperonata, pecorino <i>Cannelloni, salsiccia, peperonata, pecorino 1, 3, 7</i>	475

**MAIN COURSES**

Secondi

Fallow deer loin, pear, fruit mostarda, fondant potatoes <i>Daino, pere, mostarda di frutta, fondant di patate 5, 7, 9, 10, 12</i>	675
Farm chicken, black garlic, seasonal vegetables, wild mushrooms, chicken jus <i>Pollo di fattoria, aglio nero, verdure di stagione, funghi selvatici, riduzione di salsa di pollame 2, 6, 7, 9</i>	665
Wild halibut, oyster, caviar, Prosecco, leek, parsley <i>Halibut selvatico, ostrica, caviale, Prosecco, porro, prezzemolo 4, 7, 12, 14</i>	795

**GRILLED MEAT AND FISH**Meat and fish grilled on charcoal in X-Oven by the daily offer.  
Please ask your waiter for more information.**MEAT**  
Carne

Beef Fillet Red & White (min. 200 g) / <i>Filletto di manzo Red &amp; White</i>	100 g / 450
Beef Rib Eye Red & White (min. 300 g) / <i>Red &amp; White Rib Eye di manzo</i>	100 g / 365
Aged I-bone steak / <i>I-bone di manzo</i>	100 g / 325
<i>Chianina / Sashi / Swami</i>	
Aged T-bone steak / <i>T-bone di manzo</i>	100 g / 335
<i>Chianina / Sashi / Swami</i>	

**SAUCES**

Salse per la carne

Truffle / <i>Tartufo 1, 7, 9, 12</i>	125
Pepper / <i>Pepe 7, 9, 12</i>	125
Red wine / <i>Vino rosso 7, 9, 12</i>	125

At La Bottega Linka, everything rotates around the X-Oven, where we offer our fresh fish and aged meat, all cooked over charcoal. At Linka we mix the old with the new to create a cocktail full of distinctive flavors and Italian authenticity in the heart of Prague. Linka's location is historical as the building used to host one of the most renowned delicatessens in the post-war era. We are continuing this tradition with our extensive offer of carefully selected delicatessen cured meats and cheeses, along with an assortment of seasonal pastries and sweets.

**FISH FOR 2 PERSON**

Pesce per 2 persone

Sea bass / <i>Branzino 4</i>	1 950
Stone fish / <i>Scorfano 4</i>	2 650
Turbot / <i>Rombo 4</i>	1 950

We prepare fresh fish grilled or baked in salt crust with two side dishes.  
Furthermore, fish is prepared in meunière or guazzetto sauce.  
We will recommend the preparation of the fish based on its type.  
Further selection of fish according to the season.

**SEAFOOD**

Frutti di mare

Mussels in white wine (starter / main course) <i>Cozze al vino bianco (antipasto / secondo) 14</i>	345 / 495
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**SIDE DISHES**

Contorni

Mixed green salad / <i>Insalata mista</i>	115
Grilled vegetables / <i>Verdure alla griglia</i>	145
Roasted potatoes Grenaille / <i>Patate arrosto Grenaille</i>	145
Potato puree with truffles / <i>Purè di patate al tartufo 7, 9</i>	175

## DRINKS

### APERITIVES

Crodino ( <i>non-alcoholic</i> ) 12	0,1l	95
Aperol Spritz 12	0,2l	205
Campari Spritz 12	0,2l	205
Martini Fiero Spritz 12	0,2l	205
Campari soda 12	0,2l	155
Campari orange 12	0,2l	165
Dolin de Chambéry Blanc 12	0,1l	145
Dolin de Chambéry Rouge 12	0,1l	145
Dolin de Chambéry Dry 12	0,1l	145

### BEER

Pilsner Urquell 1	0,33l	95
Stella Artois ( <i>non-alcoholic</i> ) 1	0,33l	75

### 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

### SOFT DRINKS

Fresh fruit juice according to the season	0,25l	145
Coca-Cola, Coca-Cola Zero	0,2l	75
Tonic Fever Tree	0,2l	75
Juice Granini ( <i>strawberry, apple</i> )	0,2l	75
Iced tea	0,3l	105
Fresh lemonade by the daily offer	0,3l	135
Amity Matcha grapefruit / Amity Matcha lime	0,33l	95
Amity Cola (caffeine free)	0,33l	95

## DRINKS

### COFFEE

We are proud to serve you coffee from Gianni Frasi's  
Laboratorio di Torrefazione Giamaica Café.

Espresso Afribon	85
Espresso Brasile Santos ( <i>decaffeinated</i> )	85
Espresso macchiato 7	95
Doppio espresso	115
Cappuccino 7	95
Flat white 7	115
Caffè Americano	95
Corretto Molinari 12	145
Caffè Latté 7	105

All of the coffees can be prepared decaffeinated.  
We use fresh milk with a fat content of 3.5% and alternative milks.

### INFUSION TEA (0,37 l)

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

### BIO & ORGANIC TEA BY WHITE PEONY (0,37 l)

Darjeeling (Indian highland black tea)	115
Earl Grey (Black tea with bergamot)	115
Organic Sencha (Japanese green tea)	115
Jasmine Dragon pearls (Green tea with jasmine pearls)	145
Organic Rooibos (South African herbal wonder)	115
Organic Camomile (Pure handpicked blossom)	115
Way to Nature (Herbal tea with lemongrass & fruit)	115
Sweet Passion (Hibiscus & berry juicy blend)	115

### ALLERGENS / ALLERGENI

1. Cereals containing gluten / Cereali contenenti glutine
2. Crustaceans / Crostacei
3. Eggs / Uova
4. Fish / Pesce
5. Peanuts / Arachidi
6. Soy / Soia
7. Milk / Latte
8. Nuts / Noci
9. Celery / Sedano
10. Mustard / Senape
11. Sesame seeds / Semi di sesamo
12. Sulfur dioxide and sulphites / Anidride solforosa e solti
13. Lupines / Lupini
14. Mollusks / Molluschi

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.



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# LA BOTTEGA

*Linka*

## MENU

