

## DRINKS

### APERITIVES

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

### WINES BY THE GLASS

#### SPARKLING WINES

PROSECCO DI VALDOBBIADENE BRUT NAT. Le Vigne di Alice	0,1l	145
FRANCIACORTA ANIMANTE DOSAGGIO ZERO 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 2022	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 2022	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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#### BEER

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

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**

## DRINKS

### COFFEE

Espresso Africon	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

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

### INFUSION TEA (0,37 l)

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

### 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

### SOFT DRINKS

Fresh fruit juice according to the season	0,25l	145
Coca-Cola, Coca-Cola Zero	0,2l	75
Tonic Fever Tree, Kinley Pink Berry	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
Amity Matcha grapefruit / Amity Matcha lime	0,33l	95
Amity Cola (caffeine free)	0,33l	95

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 della fattoria

Soft-boiled eggs with avocado, sesame & chives <i>Uova alla coque con avocado, sesamo ed erba cipollina</i>	215
Scrambled eggs with onion and leaf salad <i>Uova strapazzate con cipolla e insalata mista</i>	215
Omelette with Asiago cheese, ham & leaf salad <i>Omelette con Asiago, prosciutto cotto e insalata mista</i>	245
Eggs Benedict with ham & focaccia <i>Uova alla Benedict con prosciutto cotto e focaccia</i>	265
Eggs Benedict with smoked salmon & focaccia <i>Uova alla Benedict con salmone affumicato e focaccia</i>	295
Oat porridge mousse, coconut milk and strawberries Crema porridge di d'avena, latte di cocco e fragole	225
Pancakes with vanilla curd cheese and seasonal fruits <i>Pancake con cagliata di vaniglia e frutta di stagione</i>	265
Homemade croissant with butter & marmalade / vanilla cream / chocolate cream <i>Il nostro croissant col burro e la marmellata / con crema alla vaniglia / con crema al cioccolato</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, paté fatto in casa, smoothie di frutta, burro e pane fatto in casa</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</i>	385
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### 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 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

### SOUP AND STARTERS

Zuppa e antipasti

Consommé of mussels, prawn cappelletti, spring vegetables, lovage <i>Consommé di cozze, cappelletti di gamberi, verdure primaverili, levistico</i>	275
Blue crab, pink grapefruit, avocado, sorrel <i>Granchio blu, pompelmo rosa, avocado, acetosa</i>	425
Pappa al pomodoro, burrata <i>Pappa al pomodoro, burrata</i>	375
Beef tartare, mustard seeds, capers, picante dressing, egg yolk emulsion & sourdough <i>Tartare di manzo, semi di senape, capperi, salsa picante, emulsione di tuorlo d'uovo e lievito madre</i>	395
Ash-baked potatoes with carbonara sauce, guanciale & black truffles <i>Patate nella cenere con salsa carbonara, guanciale e tartufo nero</i>	295
Riceless risotto, squid, Jerusalem artichoke, seaweed, samphire <i>Risotto senza riso, calamari, topinambur, alghe, finocchio marino</i>	385
Board of assorted cheeses / salami <i>Tagliere di formaggi / salumi al peso</i>	by weight al peso

### PASTA AND RISOTTO

Pasta e risotto

Oxtail ravioli, fermented leek, turnip, miso <i>Ravioli di coda alla vaccinara, porro fermentato, rapa, miso</i>	465
Risotto wild nettles, gorgonzola, treviso tardivo, candied walnuts <i>Risotto, ortiche selvatiche, gorgonzola, treviso tardivo, noci candite</i>	465
Bucatini, seafood carbonara, clams, Gambero Rosso, black tobiko caviar <i>Bucatini, carbonara di mare, vongole, Gambero Rosso, caviale nero tobiko</i>	595
Paccheri, spring cabbages, Fontina cheese, rosemary <i>Paccheri, cavoli primaverili, Fontina, rosmarino</i>	455

### MAIN COURSES

Secondi

Lamb rump, peas, morels, green olive, Madeira sauce <i>Scamone di agnello, piselli, spugnole, olive verdi, salsa Madeira</i>	655
Beef cheek, porcini, smoked egg emulsion, black garlic, polenta <i>Guancia di manzo, porcini, emulsione di uova affumicate, aglio nero, polenta</i>	665
Cod, potato & seaweed terrine, bone marrow, parsley <i>Merluzzo, terrina di patate e alghe, midollo, prezzemolo</i>	725

## GRILLED MEAT AND FISH

Meat and fish grilled on charcoal from X-Oven by the daily offer.  
Please ask your waiter for more information.

### MEAT

Carne

Beef Fillet Manzetta Prussiana (min. 200 g) / <i>Filletto di manzo Manzetta Prussiana (min. 200 g)</i>	100 g / 450
Beef Rib Eye Red and White (min. 300 g) / <i>Red and White Rib Eye di manzo</i>	100 g / 335
Aged I-bone steak / <i>I-bone di manzo</i>	100 g / 265
<i>Chianina / Sashi / Swami</i>	
Aged T-bone steak / <i>T-bone di manzo</i>	100 g / 285
<i>Chianina / Sashi / Swami</i>	
Texas beef I-bone steak / <i>Texas I-bone di manzo</i>	100 g / 315

### SAUCES

Salse per la carne

Truffle / <i>Tartufo</i>	125
Pepper / <i>Pepe</i>	125
Red wine / <i>Vino rosso</i>	125

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.

### FISH FOR 2 PERSON

Pesce per 2 persone

Sea bass / <i>Branzino</i>	1 950
Sea bream / <i>Orata</i>	1 950
Sole fish / <i>Sogliola</i>	2 750
Stone fish / <i>Scorfano</i>	2 650
Turbot / <i>Rombo</i>	1 950
John dory / <i>San Pietro</i>	2 750
Monk fish / <i>Coda di rospo</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.

### SEAFOOD

Frutti di mare

Mussels in white wine (starter / main course) <i>Cozze al vino bianco (antipasto / secondo)</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</i>	175