

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</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.

www.rbclub.cz



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

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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, thyme oil and chives
Uovo al bicchiere con avocado, olio al timo ed erba cipollina 135

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

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

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

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

Waffle with mascarpone, grilled pineapple and tonka beans
Waffle al mascarpone, ananas grigliato e fave tonka 165

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
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 365

SWEET BREAKFAST

Colazione dolce

Butter, bread and croissant from our bakery, jam, yogurt with homemade granola, waffle with mascarpone, grilled pineapple and tonka beans, fruit smoothie
Burro, pane e cornetti dal nostro forno, marmellata, yogurt con granola fatta in casa, waffle al mascarpone, ananas grigliato e fave tonka, smoothie di frutta 365

FAST BREAKFAST

Colazione rapida

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

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

Minestrone with spring vegetables and basil pesto
Minestrone con verdure di stagione e pesto al basilico 165

Beef tatar with mosterd mayo and pickled radish
Tartara di manzo con maionese alla mostarda e radicini fermentati 325

Grilled pork belly, apple purée and hazelnuts
Guanciale di maiale grigliata, purea di mele e nocciole 315

Eggs 63 °C, onion velouté, peas, chive and crispy onion
Uovo 63 °C, vellutata di cipolla, piselli e cipolle croccanti 245

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

PASTA AND RISOTTO

Pasta e risotto

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

Spaghetti Mancini, red prawns and fennel
Spaghetti Mancini, gambero rosso e finocchio 495

Ravioli with lamb ragout, kohlrabi, fermented cauliflower and Treviso's radicchio
Ravioli con ragù di agnello, cavolfiore fermentato e radicchio Trevisano 365

Carrot risotto with pickled rhubarb and marinated spring onion
Risotto alle carote con rabarbaro fermentato e cipollotti marinati 345

MAIN COURSES

Secondi

Ombrina fillet, king oyster mushroom, wild broccoli and bagna càuda sauce
Filetto di ombrina, fungo ostrica, broccoli selvatici e salsa di bagna càuda 595

Grilled octopus with guazzetto sauce, olives and capers
Piovra alla griglia in salsa di guazzetto olive e capperi 645

Baby chicken with potato purée, smoked butter, truffle sauce and grilled spring onion
Polletto al forno, crema di patate, burro affumicato e salsa di tartufo 525

DESSERTS

Dolci

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

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* 1 450
Sea Bream / *Orata* 1 450
Sole Fish / *Sogliola limanda* 1 350
Stone Fish / *Scorfano* 1 590
Turbot / *Rombo* 1 550
John Dory / *San Pietro* 1 650
Monk Fish / *Coda di rospo* 1 650

MEAT

Carne

Beef Fillet (min. 200 g) / *Filletto di manzo* 100 g / 345
Beef Rib Eye (min. 250 g) / *Rib Eye di manzo* 100 g / 295
Aged I-Bone steak / *I-Bone di manzo* 100 g / 245
Chianina / Marchigiana / Bianco della Corte / Frissona
Aged T-Bone steak / *T-Bone di manzo* 100 g / 245
Chianina / Marchigiana / Bianco della Corte / Fassone
Texas beef I-Bone steak / *Texas I-Bone di manzo* 100 g / 310

SIDE DISHES

Contorni

Mixed green salad / *Insalata mista* 95
Grilled vegetables / *Verdure alla griglia* 95
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.