

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 PREM. CRU BRUT Vilmart & Cie	0,1l	255

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
CHABLIS 1 ^{er} CRU FOURCHAUME Le Domaine d'Henri 2020	0,15l	365

RED WINES

MONTEPULCIANO D'ABRUZZO LE MURATE Nicodemi 2021	0,15l	185
CHIANTI CLASSICO Riecine 2021	0,15l	265
NERO D'AVOLA SICCAGNO Arianna Ochipinti 2019	0,15l	365
BAROLO ALBE G.D.Vajra 2018	0,15l	445
BRUNELLO DI MONTALCINO Capanna 2018	0,15l	495

ROSÉ WINES

ROSABELLA NEBBIOLO ROSÉ G.D.Vajra 2022	0,15l	195
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DESSERT WINES

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

Espresso Afrigon	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.

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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>	185
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 erbette</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>	195
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Waffles with cherry jelly with vanilla curd cheese <i>Waffle con gelatina di ciliegie con cagliata di vaniglia</i>	165
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LA BOTTEGA BREAKFAST

La colazione della Bottega

Prosciutto cotto, Asiago cheese, Milano salami, frittata with vegetables and 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 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 cherry jelly with vanilla curd cheese, seasonal fruits with coconut yogurt, nutella, fruit smoothie, butter and croissant <i>Waffle con gelatina di ciliegie con cagliata 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

Broccoli soup with watercress and 'Nduja <i>Zuppetta di broccoli con crescione e 'Nduja</i>	215
Beef tartare with mustard seeds, capers and hazelnut oil <i>Tartare di manzo con semi di senape, capperi e olio di nocciole</i>	395
Scallops with Granny Smith apple and celeriac pureé <i>Capesante con mele Granny Smith e purea di sedano rapa</i>	485
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

Fusilloni with asparagus, artichokes, fava beans and Robiolone cheese <i>Fusilloni con asparagi, carciofi, fave e Robiolone</i>	425
Tortelloni with salmon, lemon sauce, Datterino tomatoes and slightly smoked salmon <i>Tortelloni di salmone con salsa al limone, pomodorini Datterino e salmone affumicato</i>	485
Spaghetti Benedetto Cavalieri with pea pesto and shrimps <i>Spaghetti Benedetto Cavalieri con pesto di piselli e gamberi</i>	465
Saffron risotto with cipolla di Tropea onion and beetroot powder <i>Risotto allo zafferano con cipolla di Tropea e polvere di barbabietola</i>	465

MAIN COURSES

Secondi

Pork boneless cutlet from Přeštice, roasted carrots, onion espuma and pistachio gremolata <i>Cotoletta disossata di maiale di Přeštík, carote arrostate, spuma di cipolle e gremolata di pistacchi</i>	625
Supreme from corn chicken stuffed with parmesan, potato-parsnip purée, morels and chickpeas <i>Supreme di pollo al mais ripieno di parmigiano, purea di patate e pastinaca, spugnole e ceci</i>	525
Salmon trout fillet with caponata, spirulina and fish velouté with parsley <i>Filetto di trota salmonata con caponata, spirulina e vellutata di pesce al prezzemolo</i>	625

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>	345 / 495
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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</i>	2 450
Stone Fish / <i>Scorfano</i>	2 450
Turbot / <i>Rombo</i>	1 950
John Dory / <i>San Pietro</i>	2 450
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 / 315
Aged I-Bone steak / <i>I-Bone di manzo</i>	100 g / 265
<i>Chianina / Marchigiana / Bianco della Corte / Frissona</i>	
Aged T-Bone steak / <i>T-Bone di manzo</i>	100 g / 285
<i>Chianina / Marchigiana / Bianco della Corte / Fassone</i>	
Texas beef I-Bone steak / <i>Texas I-Bone di manzo</i>	100 g / 315

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 pureé with truffles / <i>Purè di patate al tartufo</i>	165

SAUCES

Salse per la carne

Truffle / <i>Tartufo</i>	95
Pepper / <i>Pepe</i>	95
Red wine / <i>Vino rosso</i>	95

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.