

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

BEER

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

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	95
Doppio espresso	115
Cappuccino	95
Flat white	115
Caffè Americano	95
Corretto Molinari	145
Caffè Latté	105

All of the coffees can be prepared decaffeinated.
We use fresh 3,5 % fat milk and alternative milks,
which are available for an additional charge.

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 (0,4 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

LA BOTTEGA

Linka

MENU

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

AROMI
RISTORANTE & BISTRO


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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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lacollezione.cz


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

Summer tomato gazpacho, Mazzancolle prawns, mozzarella, basil sorbet, pickles <i>Gazpacho estivo di pomodoro, gamberi Mazzancolle, mozzarella, sorbetto al basilico, verdure in salamoia</i>	295
Blue crab, pink grapefruit, avocado, sorrel <i>Granchio blu, pompelmo rosa, avocado, acetosa</i>	425
Summer tomato salad, elderflower, green olive tapenade, anchovies <i>Insalata estiva di pomodori, fiori di sambuco, tapenade di olive verdi, acciughe</i>	395
Beef tartare, mustard seeds, capers, picante dressing, egg yolk emulsion, sourdough bread <i>Tartare di manzo, semi di senape, capperi, salsa picante, emulsione di tuorlo d'uovo, pane fatto in casa</i>	395
Artichokes grilled on charcoal, Taleggio cheese, herb grissini <i>Carciofi grigliati sulla carbonella, formaggio Taleggio, grissini alle erbe</i>	325
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

Gnocchi di farina grano arso, potatoes, goat cheese, cabbage, burnt leek <i>Gnocchi di farina grano arso, patate, formaggio di capra, cavolo, porro bruciato</i>	465
Risotto wild nettles, gorgonzola, treviso tardivo, candied walnuts <i>Risotto, ortiche selvatiche, gorgonzola, treviso tardivo, noci candite</i>	465
Bucatini, seafood carbonara sauce, clams, Mazzancolle prawn, black tobiko caviar <i>Bucatini, carbonara di mare, vongole, gambero Mazzancolle, caviale nero tobiko</i>	595
Rigatoni, zucchini, preserved lemon, Provolone del Monaco, crispy flower, lemongrass <i>Rigatoni, zucchine, limone conservato, Provolone del Monaco, fiore di zucca, citronella</i>	455

MAIN COURSES

Secondi

Lamb rump & sweetbread, potato terrine, white onion purée, elderberry & radicchio sauce <i>Filletto e animelle d'agnello, terrina di patate, purea di cipolla bianca, salsa di sambuco e radicchio</i>	675
Farm chicken, nettles, summer vegetables, wild mushrooms, chicken jus <i>Polletto allevato a terra, ortiche, verdure estive, funghi selvatici, salsa di pollo arrosto</i>	665
John Dory, black quinoa, yeasted cauliflower, black olive, prosecco butter, black tobiko caviar <i>San Pietro, quinoa nera, cavolfiore lievitato, oliva nera, burro di prosecco, caviale tobiko nero</i>	795

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</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

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</i>	1 950
Stone fish / <i>Scorfano</i>	2 650
Turbot / <i>Rombo</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)</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