

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	
Our breakfasts are made with farm-fresh eggs from Z louky, laid by free-range hens. These top-quality eggs come from chickens with access to pasture, fed a balanced diet and raised without stress. The result is a rich, full flavor you'll notice from the very first bite.	
Poached eggs with avocado, sesame & chives Uova in camicia con avocado, sesamo ed erba cipollina	235
Eggs Benedict with ham & focaccia Uova alla Benedict con prosciutto cotto e focaccia	315
Eggs Benedict with smoked salmon & focaccia Uova alla Benedict con salmone affumicato e focaccia	325
Scrambled eggs with onion Uova strapazzate con cipolla	215
Omelette with Asiago cheese and ham Omelette con Asiago e prosciutto cotto	245
Mixed leaf salad – side dish to breakfast Insalata mista – contorno per colazione	45
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 Pancake con cagliata di vaniglia e frutta di stagione	285
Homemade croissant with butter & marmalade Il nostro croissant col burro e la marmellata	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 Prosciutto cotto, formaggio Asiago, salame Milano, uova 63 °C con avocado, patè fatto in casa, smoothie di frutta, burro e pane fatto in casa	395

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 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	395

MENU	
SOUP AND STARTERS Zuppa e antipasti	
Pea & smoked ham soup, truffle sour cream, smoked ham hock Zuppa di piselli e prosciutto affumicato, panna acida al tartufo, stinco di maiale affumicato	245
Red & White beef tartare, plum, egg yolk, sourdough bread Tartare di manzo Red & White, prugna, tuorlo d’uovo, pane fatto in casa	465
Sea bass Kombujime, white asparagus terrine, mussel cream, lemon verbena Branzino Kombujime, terrina di asparagi bianchi, crema di cozze, verbena al limone	425
Scallops crudo, oyster mayonnaise, citrus, daikon Capesante crudo, maionese di ostriche, agrumi, daikon	425
Crab salad, grapefruit, avocado, wood sorrel Insalata di granchio, pompelmo, avocado, acetosella	425
Summer tomato salad, strawberries, elderberry vinaigrette, lemon Insalata estiva di pomodori, fragole, vinaigrette ai fiori di sambuco, limone	325
Artichokes grilled on charcoal, Taleggio cheese, herb grissini Carciofi grigliati sulla carbonella, formaggio Taleggio, grissini alle erbe	325
Board of assorted cheeses / salami Tagliere di formaggi / salumi	by weight al peso
PASTA AND RISOTTO Pasta e risotto	
Linguine, smoked eel, onion, lovage Linguine, anguilla affumicata, cipolla, levistico	495
Risotto alla Pizzaiola, basil, anchovies, Scamorza Risotto alla Pizzaiola, basilico, acciughe, scamorza	395
Spaghetti, seafood carbonara sauce, clams, Mazzancolle prawn, black tobiko caviar Spaghetti, carbonara di mare, vongole, gambero Mazzancolle, caviale nero di tobiko	455
Italian sausage ravioli, nettle, ricotta, pistachio, sage, chicken jus Ravioli con salsiccia, ortica, ricotta, pistacchi, salvia, jus di pollo	425

MAIN COURSES Secondi	
Veal sweetbread & pastrami, cavalo nero, truffle stuffed morels, Madeira jus Animelle di vitello e pastrami, cavolo nero, spugnole ripiene al tartufo, jus al Madeira	675
Farm chicken, black garlic, seasonal vegetables, wild mushrooms, chicken jus Pollo di fattoria, aglio nero, verdure di stagione, funghi selvatici, riduzione di salsa di pollame	595
Wild halibut, oyster, caviar, Prosecco, leek, parsley Halibut selvatico, ostrica, caviale, Prosecco, porro, prezzemolo	695

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) / Filetto di manzo Red & White	100 g / 450
Beef Rib Eye Red & White (min. 300 g) / Red & White Rib Eye di manzo	100 g / 395
Aged I-bone steak / I-bone di manzo Chianina / Sashi / Swami	100 g / 325
Aged T-bone steak / T-bone di manzo Chianina / Sashi / Swami	100 g / 335
SAUCES Salse per la carne	
Truffle / Tartufo	125
Pepper / Pepe	125
Red wine / Vino rosso	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 / Branzino	1 950
Stone fish / Scorfano	2 650
Turbot / Rombo	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) Cozze al vino bianco (antipasto / secondo)	345 / 495
SIDE DISHES Contorni	
Mixed green salad / Insalata mista	115
Grilled vegetables / Verdure alla griglia	145
Roasted potatoes Grenaille / Patate arrosto Grenaille	145
Potato pureé with truffles / Purè di patate al tartufo	175

DRINKS		
APERITIVES		
Crodino (<i>non-alcoholic</i>) 12	0,175 l	145
Aperol Spritz 12	0,2 l	215
Campari Spritz 12	0,2 l	215
Martini Fiero Spritz 12	0,2 l	215
Campari soda 12	0,2 l	165
Campari orange 12	0,2 l	185
Dolin de Chambéry Blanc 12	0,1 l	155
Dolin de Chambéry Rouge 12	0,1 l	155
Dolin de Chambéry Dry 12	0,1 l	155
BEER		
Pilsner Urquell 1	0,33 l	95
Stella Artois (<i>non-alcoholic</i>) 1	0,33 l	85
WATER		
Filtered water still / sparkling	0,5 l	65
Filtered water still / sparkling	1 l	105
Acqua Panna still	0,75 l	115
San Pelegrino sparkling	0,75 l	115
SOFT DRINKS		
Fresh fruit juice according to the season	0,25 l	155
Forest fruit smoothie 7	0,2 l	155
Royal Crown Cola	0,25 l	95
Royal Crown Cola No Sugar	0,25 l	95
Coca-Cola, Coca-Cola Zero	0,2 l	85
Tonic Fever Tree	0,2 l	85
Juice Granini (<i>strawberry, apple</i>)	0,2 l	85
Iced tea	0,3 l	115
Fresh lemonade by the daily offer	0,3 l	135
Amity Matcha grapefruit / Amity Matcha lime	0,33 l	95
Amity Cola (caffeine free)	0,33 l	95

DRINKS	
COFFEE	
We are proud to serve you coffee from Gianni Frasi's Laboratorio di Torrefazione Giamaica Café.	
Espresso Atribon	90
Espresso Brasile Santos (<i>decaffeinated</i>)	90
Espresso macchiato 7	105
Doppio espresso	125
Cappuccino 7	115
Flat white 7	135
Caffè Americano	95
Corretto Molinari 12	165
Caffè Latté 7	125
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	115
Fresh mint tea with ginger	125
Fresh ginger tea	115
BIO & ORGANIC TEA BY WHITE PEONY (0,37 l)	
Darjeeling (Indian highland black tea)	125
Earl Grey (Black tea with bergamot)	125
Organic Sencha (Japanese green tea)	125
Jasmine Dragon pearls (Green tea with jasmine pearls)	145
Organic Rooibos (South African herbal wonder)	125
Organic Camomile (Pure handpicked blossom)	125
Way to Nature (Herbal tea with lemongrass & fruit)	125
Sweet Passion (Hibiscus & berry juicy blend)	125

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