

DRINKS

APERITIVES

Crodino (<i>non-alcoholic</i>) 12	0,1l	95
Aperol Spritz 12	0,2l	205
Campari 12	0,1l	125
Campari soda 12	0,2l	155
Campari orange 12	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 NATURE, Le Vigne di Alice 12	0,1l	145
FRANCIACORTA ANIMANTE, Barone Pizzini 12	0,1l	195

WHITE WINES

SOAVE CLASSICO, Inama, 2020 12	0,15l	145
VERDICCHIO TRE RIPE, Pievalta, 2020 12	0,15l	185
RIESLING GOLDTRÖPFCHEN KABINETT TROCKEN, Hain, 2020 12	0,15l	195
PINOT GRIGIO, Lis Neris, 2021 12	0,15l	225
CHABLIS 1ER CRU L'HOMME MORT, Le Domaine d'Henri, 2018 12	0,15l	325

RED WINES

MONTEPULCIANO D'ABRUZZO LE MURATE, Nicodemi, 2019 12	0,15l	185
ROSSO DI MONTALCINO, Capanna, 2020 12	0,15l	245
CARMIGNANO TERRE A MANO, Fattoria di Baccheretto, 2018 12	0,15l	295
BARBARESCO, Produttori del Barbaresco, 2018 12	0,15l	365
BAROLO ALBE, G.D.Vajra, 2018 12	0,15l	445

ROSÉ WINES

ROSABELLA NEBBIOLO ROSÉ, G.D.Vajra, 2021 12	0,15l	185
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DESSERT WINES

Moscato d'Asti 2020, La Spinetta 12	0,1l	175
Recioto di Soave Col Foscarin 2011, Gini 12	0,05l	225

COFFEE

Espresso Afrigon	75
Espresso Chickmagalur	75
Espresso Brasile Santos (<i>decaffeinated</i>)	75
Espresso macchiato 7	85
Doppio espresso	105
Cappuccino 7	85
Flat white 7	105
Caffè Americano	85
Corretto Molinari	135
Caffè Latté 7	95

DRINKS

BEER

Pilsner Urquell 1	0,33l	85
Stella Artois (<i>non-alcoholic</i>) 1	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

ALLERGENS / ALLERGENI

- Cereals containing gluten / Cereali contenenti glutine
- Crustaceans / Crostacei
- Eggs / Uova
- Fish / Pesce
- Peanuts / Arachidi
- Soy / Soia
- Milk / Latte
- Nuts / Noci
- Celery / Sedano
- Mustard / Senape
- Sesame seeds / Semi di sesamo
- Sulfur dioxide and sulphites / Anidride solforosa e solti
- Lupines / Lupini
- 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.

www.rbclub.cz



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

lacollezione.cz

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 155
Uova alla coque con avocado, sesamo ed erba cipollina 3, 11

Scrambled eggs with onion 135
Uova strapazzate con cipolla 3

Omelette with Asiago cheese, prosciutto cotto and wild herbs salad 165
Omelette con Asiago, prosciutto cotto e insalata di erbe 3, 7

Eggs Benedict with prosciutto cotto and focaccia 225
Uova benedettine con prosciutto cotto e focaccia 1, 3, 7, 12

Seasonal fruits with coconut yogurt 135
Frutta di stagione con yogurt al cocco 3, 7

Waffle with blueberry jelly and vanilla curd cheese 165
Waffle con gelatina di mirtilli e crema di vaniglia 1, 3, 7, 12

Vanilla curd cheese, amaretti and 80% chocolate 125
Cagliata di vaniglia, amaretti e cioccolato 80% 7, 12

LA BOTTEGA BREAKFAST

La colazione della Bottega

Prosciutto cotto, Asiago cheese, Milano salami, frittata with vegetables and salsiccia, egg 63 °C with black truffles, homemade pâté, fruit smoothie, butter and homemade bread 365
Prosciutto cotto, formaggio Asiago, salame Milano, frittata con verdure e salsiccia, uova 63 °C con tartufo nero, patè fatto in casa, smoothie di frutta, burro e pane fatto in casa 1, 3, 7, 12

SWEET BREAKFAST

Colazione dolce

Waffle with blueberry jelly and vanilla curd cheese, seasonal fruits with coconut yogurt, nutella, fruit smoothie, butter and croissant 365
Waffle con gelatina di mirtilli e crema di vaniglia, frutta di stagione con yogurt al cocco, nutella, smoothie di frutta, burro e croissant 1, 3, 7, 8, 12

FAST BREAKFAST

Colazione rapida

Homemade croissant with butter and marmalade 89
Il nostro croissant col burro e la marmellata 1, 7

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

Smoked chicken broth with kale and ricotta cappelletti 185
Brodo di pollo affumicato con cappelletti di cavolo riccio e ricotta 1, 3, 7

Marinated white sardines with semi-dried tomatoes, stracciatella, parsley oil and grissini crumble 325
Sarde bianche marinate con pomodori semi secchi, stracciatella, olio al prezzemolo e crumble di grissini 1, 2, 3, 7

Grilled pork belly with BBQ sauce, apple and hazelnuts 315
Guanciale di maiale grigliata con salsa BBQ, mele e nocciole 7, 8, 12

Ash-baked potatoes with Carbonara sauce, guanciale and black truffles 295
Patate nella cenere con salsa carbonara, guanciale e tartufo nero 3, 6, 7, 8

PASTA AND RISOTTO

Pasta e risotto

Beef ribs tortelloni with spring onion, chanterelles and black truffle 425
Tortelloni di costine di manzo con cipollotto, finferli e tartufo nero 1, 3, 7

Linguine Mancini with tiger prawns, clams and herb oil 515
Linguine Mancini con gamberi tigre, vongoli e olio alle erbe 1, 2, 4, 7

Ricotta cappelletti with peas, lemon and tomato concassé 395
Cappelletti di ricotta con concassé di piselli, limone e pomodoro 1, 3, 7

Sorrento lemon risotto with grilled calamari, trout caviar and basil 435
Risotto al limone di Sorrento con calamari grigliati, caviale di trota e basilico 2, 4, 7

MAIN COURSES

Secondi

Grilled pork chop Iberico – boneless, kale, roasted peppers salsa and burnt fruit jus 565
Braciola di maiale alla griglia Iberico – disossato, cavolo riccio, salsa di peperoni arrostiti e jus di frutta bruciata 7, 12

Monk fish fillet sous-vide, guazzetto sauce, grilled prawns, olives and capers 715
Filetto di rana pescatrice sottovuoto, salsa guazzetto, gamberi grigliati, olive e capperi 2, 4, 7, 12

Roman salad, anchovy dressing, bruschetta with shrimp tartare, pine nut paste 495
Insalata romana, salsa di acciughe, bruschetta con tartare di gamberi, pasta di pinoli 2, 7, 8

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) 14

FISH FOR 2 PERSON

Pesce per 2 persone

Sea bass / Branzino 2 1 450
Sea Bream / Orata 2 1 450
Sole Fish / Sogliola limanda 2 1 350
Stone Fish / Scorfano 2 1 590
Turbot / Rombo 2 1 550
John Dory / San Pietro 2 1 650
Monk Fish / Coda di rospo 2 1 650

MEAT

Carne

Beef Fillet (min. 200 g) / Filetto 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 8

SAUCES

Salse per la carne

Truffle / Tartufo 7, 9 75
Pepper / Pepe 7, 9, 12 75
Red wine / Vino rosso 9, 12 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.