

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 PREMIER CRU BRUT Vilmart & Cie	0,1l	325

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
SANCERRE BLANC Paul Prieur 2022	0,15l	325

RED WINES

MONTEPULCIANO D'ABRUZZO LE MURATE Nicodemi 2021	0,15l	185
CHIANTI CLASSICO Riecine 2021	0,15l	265
BAROLO ALBE G.D.Vajra 2019	0,15l	445
BRUNELLO DI MONTALCINO Capanna 2018	0,15l	495
LE CUPOLE Trinoro 2020	0,15l	395

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 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	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 & chives 195
Uova alla coque con avocado, sesamo ed erba cipollina

Scrambled eggs with onion 185
Uova strapazzate e cipolla

Omelette with Asiago cheese, prosciutto cotto & wild herbs salad 195
Omelette con Asiago, prosciutto cotto e insalata di erbe

Eggs Benedict with prosciutto cotto & focaccia 245
Uova benedettine con prosciutto cotto e focaccia

Seasonal fruits with coconut yogurt 195
Frutta di stagione con yogurt al cocco

Waffles with cherry jelly with vanilla curd cheese 225
Waffle con gelatina di ciliegie con cagliata di vaniglia

LA BOTTEGA BREAKFAST

La colazione della Bottega

Prosciutto cotto, Asiago cheese, Milano salami, shakshouka, egg 63 °C with black truffles, homemade pâté, fruit smoothie, butter & homemade bread 385
Prosciutto cotto, formaggio Asiago, salame Milano, shakshouka, uova 63 °C con tartufo nero, patè fatto in casa, smoothie di frutta, burro e pane fatto in casa

SWEET BREAKFAST

Colazione dolce

Waffle with cherry jelly with vanilla curd cheese, seasonal fruits with coconut yogurt, nutella, fruit smoothie, butter and croissant 385
Waffle con gelatina di ciliegie con cagliata di vaniglia, frutta di stagione con yogurt al cocco, nutella, smoothie di frutta, burro e croissant

FAST BREAKFAST

Colazione rapida

Homemade croissant with butter & marmalade 95
Il nostro croissant col burro e la marmellata

From September 1 we serve breakfast even earlier during the week
MON—FRI 7.30—10.30

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

STARTERS AND SOUPS

Zuppa e antipasto

Minestrone with cured scallops, asparagus, broad beans, tomatoes & basil 245
Minestrone con capesante, asparagi, fave, pomodori e basilico

Citrus cured salmon with sea urchin mayonnaise & pickled vegetables 395
Salmoncino agli agrumi con maionese di ricci di mare e verdure in salamoia

Vitello tonnato, veal tongue, tuna belly & parsley 385
Vitello tonnato, lingua di vitello, ventresca di tonno e prezzemolo

Beef tartare, mustard seeds, capers, picante dressing, egg yolk emulsion & sourdough 395
Tartare di manzo, semi di senape, capperi, salsa picante, emulsione di tuorlo d'uovo e lievito madre

Ash-baked potatoes with carbonara sauce, guanciale & black truffles 295
Patate nella cenere con salsa carbonara, guanciale e tartufo nero

PASTA AND RISOTTO

Pasta e risotto

Mezzi paccheri with rabbit ragout, green olives & lardo 445
Mezzi paccheri con ragù di coniglio, olive verdi e lardo

Agnolotti cacio e 7pepe with zucchini & candied lemon 455
Agnolotti cacio e 7pepe con zucchine e limone candito

Vialone nano risotto with clams, parsley, lime & bottarga 485
Risotto vialone nano con vongole, lime, prezzemolo e bottarga

Spaghetti aglio olio peperoncino with tuna belly 475
Spaghetti aglio olio peperoncino con tonno

MAIN COURSES

Secondi

Stone bass 54° with peperonata, aubergine caviar & basil 725
Ombriina 54° con peperonata, caviale di melanzane e basilico

Chicken breast with foie gras, burnt leek & black garlic purée, summer vegetables & king oyster mushroom 545
Petto di pollo con foie gras, purè di porro bruciato e aglio nero, verdure estive e funghi cardoncelli

Langoustine & pork belly with bitter lemon, confit potato, umami sauce & crackling 645
Scampi e pancetta di maiale con limone amaro, patate confit e salsa umami e ciccioli

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) 345 / 495
Cozze al vino bianco (antipasto / secondo)

FISH FOR 2 PERSON

Pesce per 2 persone

Sea bass / Branzino 1 850
Sea bream / Orata 1 750
Sole fish / Sogliola 2 450
Stone fish / Scorfano 2 450
Turbot / Rombo 1 950
John dory / San Pietro 2 450
Monk fish / Coda di rospo 1 950

MEAT

Carne

Beef Fillet Manzetta Prussiana (min. 200 g) / Filetto di manzo Manzetta Prussiana (min. 200 g) 100 g / 450
Beef Rib Eye (min. 300 g) / Rib Eye di manzo 100 g / 315
Aged I-bone steak / I-bone di manzo 100 g / 265
Chianina / Marchigiana / Bianco della Corte / Frissona
Aged T-bone steak / T-bone di manzo 100 g / 285
Chianina / Marchigiana / Bianco della Corte / Fassone
Texas beef I-bone steak / Texas I-bone di manzo 100 g / 315

SIDE DISHES

Contorni

Mixed green salad / Insalata mista 115
Grilled vegetables / Verdure alla griglia 145
Roasted potatoes Grenaille / Patate arrosto Grenaille 145
Potato puree with truffles / Purè di patate al tartufo 165

SAUCES

Salse per la carne

Truffle / Tartufo 115
Pepper / Pepe 115
Red wine / Vino rosso 115

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.