

DRINKS

APERITIVES

Crodino (<i>non-alcoholic</i>)	0,1l	70
Aperol Spritz	0,2l	165
Campari	0,1l	90
Campari soda	0,2l	95
Campari orange	0,2l	135
Cinzano bianco	0,1l	95
Cinzano rosso	0,1l	95
Cinzano extra dry	0,1l	95

WINES BY THE GLASS

SPARKLING WINES

Prosecco Bortolotti*	0,1l	125
Spumante Millesimato Extra Brut, Contratto	0,1l	185
Champagne Special Cuvée, Bollinger	0,1l	395

WHITE WINES

Verdicchio di Gino, Fattoria San Lorenzo*	2017	0,15l	145
Soave Classico, Gini*	2017	0,15l	175
Pinot Grigio, Lis Neris	2017	0,15l	185
Chardonnay Dona Blanc, Hartmann Donà*	2011	0,15l	265

ROSÉ WINE

Canaiuolo Rosato, Montenidoli*	2017	0,15l	155
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RED WINES

Valpolicella Classico Superiore, Camporeno*	2015	0,15l	195
Barbera D'Asti Ca' di Pian, La Spinetta	2014	0,15l	255
Carmignano Terre a Mano, Fattoria di Bacchereto*	2015	0,15l	265
Barbaresco, Produttori del Barbaresco	2014	0,15l	285
Barolo Monfalletto, Cordero di Montezemolo	2014	0,15l	465

DESSERT WINES

Moscato d'Asti, La Spinetta	2017	0,1l	165
Recioto di Soave Col Foscarin, Gini*	2011	0,05l	225

*Via del Vino import

COFFEE

Espresso Afrigon	59
Espresso Chickmagalur	59
Espresso Brasile Santos (<i>decaffeinated</i>)	59
Espresso macchiato	59
Doppio espresso	85
Cappuccino	69
Flat white	89
Caffè americano	69
Corretto Molinari	109
Caffè latte	75
Caffè viennese	79
Irish coffee	145

DRINKS

INFUSION TEA

Fresh mint tea	69
Fresh mint tea with ginger	75
Fresh ginger tea	69

TEA

Classic English tea	75
Darjeeling black tea	75
Earl Grey	75
Jasmine pearls	95
Rooibos	75
Herbal infusion with ginger	75
Chamomile infusion	65
Granny's garden	65
Sencha	85
Matcha Horai	95

BEER

Pilsner Urquell	0,33l	65
Stella Artois (<i>non-alcoholic</i>)	0,33l	65
Bohemian lager	0,33l	85

WATER

Filtered water still / sparkling	0,5l	55
Filtered water still / sparkling	1l	95
Mattoni sparkling / gently carbonated	0,33l	45
Mattoni sparkling	0,75l	85
Aquila still	0,33l	45
Aquila still	0,75l	85
Acqua Panna still	0,75l	95
San Pelegrino sparkling	0,75l	95
Lemon	0,02l	20

SOFT DRINKS

Freshly squeezed juice—vegetable or fruit (<i>orange, grapefruit, apple, carrot, beetroot with apple</i>)	0,25l	115
Coca-Cola, Coca-Cola zero, Coca-Cola light	0,33l	45
Tonic, Ginger Ale	0,25l	45
Juice Granini (<i>strawberry, apple</i>)	0,2l	55
Homemade Iced Tea	0,33l	95
Fresh lemonade (<i>lemon, ginger, orange</i>)	0,33l	89
Fresh raspberry lemonade	0,33l	99

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 Czech crowns including VAT.



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LA BOTTEGA

Linka

MENU



BY
LA COLLEZIONE

BREAKFAST

Breakfast served: MON—FRI 8:30—10:30 / SAT & SUN until 15:00

BREAKFAST FROM FREE RANGE EGGS
Colazione con uova dalla fattoria

Eggs in a glass with cherry tomatoes, bread crumble brown butter and watercress <i>Uovo al bicchiere con pomodorini, briciole di pane, burro caramellato e crescione</i>	145
Fried eggs with ham, cottage cheese, chives and pink pepper <i>Uova fritte con prosciutto, fiocchi di latte, erba cipollina e pepe rosa</i>	165
Omelette with Fontina cheese and wild salad <i>Omelette con fontina e misticanza</i>	185
Scrambled eggs with salmon gravlax and radishes <i>Uovo strapazzato con gravlax di salmone e radicini</i>	225
Eggs Benedict with prosciutto cotto and focaccia <i>Uova benedettine con prosciutto e focaccia</i>	225
Waffle with curd cheese, banana, salted caramel and peanut butter <i>Waffle con cottage cheese, banana, caramello salato e burro di arachidi</i>	195

LA BOTTEGA BREAKFAST
La colazione della Bottega

Butter; bread from our bakery; homemade pâté; mini hot dog with homemade mustard and fried onion; spring vegetable sauté and hollandaise sauce; boiled egg; prosciutto cotto; Italian salami; Asiago cheese; smoothie <i>Burro; il nostro pane; paté fatto in casa; mini hot dog con mostarda e cipolla frita; vegetali di stagione saltati con salsa olandese; uovo sodo; prosciutto cotto; salame italiano; Asiago; smoothie</i>	345
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SWEET BREAKFAST
Colazione dolce

Butter; bread and croissant from our bakery; jam; oatmeal with banana and nuts; waffle with curd cheese, banana, salted caramel, peanut butter; smoothie <i>Burro; pane e cornetti dal nostro forno; marmellata; fiocchi d'avena con banana e noci; waffle formaggio cottage, banana, caramello salato, burro di arachidi; smoothie</i>	345
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FAST BREAKFAST
Colazione rapida

Homemade croissant with butter and marmalade <i>Il nostro croissant col burro e la marmellata</i>	79
Basket of homemade bread with butter and marmalade <i>Cestino di pane fatto in casa, burro e marmellata</i>	55

MENU

APPETIZERS AND SOUP
Antipasti e zuppa

White asparagus creamy soup with bread crumble and dried egg yolk <i>Crema di asparagi bianchi con briciole di pane e tuorlo essiccato e grattato</i>	175
Beef tartare with marinated vegetables, green pea mayonnaise and potato chips <i>Tartara di manzo con vegetali marinati, majonese di piselli verdi e patatine</i>	385
Panzanella with grilled sardines, salsa verde and marinated cucumber <i>Panzanella con sardine grigliate, salsa verde e cetrioli marinati</i>	345
Ash-baked potatoes with Carbonara sauce <i>Patate nella cenere con salsa carbonara</i>	285

PASTA AND RISOTTO
Pasta e risotto

Ravioli filled with ricotta, mussel sauce and tomato concasse <i>Ravioli di ricotta, salsa di cozze e concasse di pomodori</i>	385
Risotto with green asparagus, cod and sea weed <i>Risotto agli asparagi verdi, merluzzo ed alghe</i>	365
Fusilli with rabbit ragout and rabbit livers <i>Fusilli al ragù di coniglio ed i suoi fegatini</i>	375

MAIN COURSES
Secondi

Grilled spring baby chicken with leek purée, artichokes, chanterelles and lovage salt <i>Polletto grigliato con crema di porri, carciofi, finferli e sale levistico</i>	465
Roasted veal cheeks with new potatoes, lard, watercress and marinated onions <i>Guancia di vitello arrostita con patate novelle, lardo, crescione e cipollotti</i>	495
Catfish fillet "sous vide", with yogurt, asparagus and daikon <i>Filetto di persico "sous vide" con jogurt, asparagi e daikon</i>	475
Grilled octopus with fregola, mizuna, yellow melon, radishes and watercress sauce <i>Polpo alla griglia con fregola, mizuna, melone, radicini e crescione</i>	545

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.
Please ask your waiter for more information.

SEAFOOD
Frutti di mare

Argentinian shrimp (1 pc) / <i>Gamberi argentini (1 pz)</i>	115
Mussels in white wine (starter/main course) / <i>Cozze al vino bianco</i>	295/425

FISH FOR 2 PERSON
Pesce per 2 persone, by the daily offer

Sea bass / <i>Branzino</i>	1 350
Sea bream / <i>Orata</i>	1 350
Lemon sole / <i>Soglia Limanda</i>	1 450
Stone fish / <i>Scorfano</i>	1 550
Gournard / <i>Gallinella</i>	1 450
Turbot / <i>Rombo</i>	1 450
John Dory / <i>San Pietro</i>	1 550
Monk fish / <i>Coda di rospo</i>	1 550

MEAT
Carne

Beef Fillet (min. 200 g) / <i>Filletto di manzo</i>	100 g / 345
Beef Rib eye steak (min. 250 g) / <i>Rib eye di manzo</i>	100 g / 265
Kansas beef rib eye / <i>Kansas Rib eye di manzo</i>	100 g / 295
Aged I-Bone steak / <i>I-Bone di manzo</i>	100 g / 195
<i>Chianina / Marchigiana / Bianco della Corte / Frissona</i>	
Aged T-Bone steak / <i>T-Bone di manzo</i>	100 g / 215
<i>Chianina / Marchigiana / Bianco della Corte / Fassone</i>	
Texas beef I-Bone steak / <i>Texas I-Bone di manzo</i>	100 g / 225

SIDE DISHES
Contorni

Mixed green salad / <i>Insalata mista</i>	75
Potato purée / <i>Puré di patate</i>	75
Grilled vegetables / <i>Verdure alla griglia</i>	75
Roasted potatoes / <i>Patate arrosto</i>	75
Grilled salad with pine nuts / <i>Cavolo grigliato con pinoli</i>	95

SAUCES
Salse

Truffle / <i>Tartufo</i>	65
Pepper / <i>Pepe</i>	65
Red wine / <i>Vino rosso</i>	65

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.

La Bottega Linka is the newest addition to our Italian family where 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.