

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
Camomile 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

MINERAL WATERS

Filtered water still / sparkling	0,5l	55
Filtered water still / sparkling	1l	95
Mattoni sparkling / gentle 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		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

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 chive butter, parmesan croutons and cherry tomatoes <i>Uovo in vetro con burro all'erba cipollina, crouton al parmigiano e pomodori ciliegini</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 Asiago cheese, spinach and mushrooms <i>Omelette con Asiago, spinaci e funghi</i>	185
Scrambled eggs with smoked salmon and avocado <i>Uova strapazzate con salmone affumicato e avocado</i>	225
Eggs Benedict with focaccia <i>Uova benedettine con la focaccia</i>	225
Waffle with sour cherries, mint, cheese curd, lime and chocolate <i>Waffle con amarene, menta, formaggio spalmabile, lime e cioccolata</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; cannellini beans; 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 fritta; fagioli cannellini; 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 sour cherries, mint, cheese curd, lime and chocolate; smoothie <i>Burro; pane e cornetti dal nostro forno; marmellata; fiocchi d'avena con banana e noci; waffle con amarene, menta, formaggio spalmabile, lime e cioccolata; 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

Strong beef broth with cappeletti filled with beef oxtail <i>Ristretto di manzo con cappelletti ripeni di coda</i>	195
Beef tartare cotto e crudo with potato and parmesan chips <i>Tartara di manzo cotta e cruda con patate e chips di parmigiano</i>	385
Veal head with pink shrimp, chickpea pureé, clams emulsion and thyme oil <i>Testina di vitello con gambero rosa, puré di ceci, emulsione di vongole ed olio al timo</i>	345
Ash-baked potatoes with Carbonara sauce <i>Patate nella cenere con salsa carbonara</i>	285

PASTA AND RISOTTO
Pasta e risotto

Pumpkin risotto with grilled scamorza and curly kale dust <i>Risotto alla zucca con scamorza grigliata e polvere di cavolo riccio</i>	365
Pappardele with wild boar ragout and dried plums <i>Pappardelle al cinghiale e prugne secche</i>	355
Pork cheeks cannelloni with ricotta, red bell pepper mousse and Taleggio fondue <i>Cannelloni di guancia di maiale con ricotta, mousse di peperoni rossi e fonduta di Taleggio</i>	385

MAIN COURSES
Secondi

Ombrina with smoked cauliflower purée, rye bread, marinated root vegetables, beetroot and speck crumble <i>Ombrina con puré di cavolfiore affumicato, pane di segale, radici marinate, crumble di barbabietola e speck</i>	545
Neck of lamb with chickpea purée, smoked aubergine, pomegranate and tarragon <i>Collo di agnello con puré di ceci, melanzana affumicata, melagrana e dragoncello</i>	525
Pork pluma with smoked smoked potato purée, dried prosciutto and plum sauce <i>Capo ollo di maiale con puré di patate affumicate, prosciutto disidratato e salsa di prugne</i>	485
Grilled octopus with white Cannellini bean, wakame seaweed and smoked tea Lapsang souchong <i>Polpo alla griglia con fagioli cannellini, wakame e tea Lapsang souchong affumicato</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
Gournard / <i>Gallinella</i>	1 450
Turbot / <i>Rombo</i>	1 450
Stone fish / <i>Scorfano</i>	1 550
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
Iberico beef Rib Eye / <i>Iberico Rib eye di manzo</i>	100 g / 285
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 cabbage with orange and pine nuts <i>/ Cavolo grigliato con arancia e 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.