

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 2018, Fattoria San Lorenzo*	2018	0,15l	145
Soave Classico 2017, Gini*	2017	0,15l	175
Pinot Grigio 2017, Lis Neris	2017	0,15l	185
Chardonnay Dona Blanc 2012, Hartmann Donà*	2012	0,15l	265

ROSÉ WINE

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

Valpolicella Classico Superiore 2016, Camporeno*	2016	0,15l	195
Barbera D'Asti Ca' di Pian 2015, La Spinetta	2014	0,15l	255
Carmignano Terre a Mano 2015, Fattoria di Bacchereto*	2015	0,15l	265
Barbaresco 2015, Produttori del Barbaresco	2015	0,15l	285
Barolo Monfalletto 2015, Cordero di Montezemolo	2015	0,15l	465

DESSERT WINES

Moscato d'Asti 2017, La Spinetta	2017	0,1l	165
Recioto di Soave Col Foscarin 2011, 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 Fever tree	0,2l	65
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 avocado, thyme oil and chives <i>Uovo al bicchiere con avocado, olio al timo ed erba cipollina</i>	145
Fried eggs with prosciutto cotto, herb ricotta, chives and pink peppercorn <i>Uova al prosciutto cotto, ricotta alle erbe e pepe rosa</i>	165
Omelette with asiago cheese, prosciutto cotto and wild herbs salad <i>Omelette con asiago, prosciutto cotto e insalata di erbe</i>	185
Scrambled eggs with San Daniele prosciutto chips and cherry tomatoes <i>Uova strapazzate con patatine di prosciutto San Daniele e pomodorini</i>	225
Eggs Benedict with prosciutto cotto and focaccia <i>Uova benedettine con prosciutto cotto e focaccia</i>	225
Waffle with lemon mascarpone, warm blackberries and walnuts <i>Waffle al mascarpone e limone, more e noci</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; roasted mushrooms and baked cherry tomatoes; 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; funghi arrosto e pomodorini al forno 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; chocolate pudding with nuts; waffle with lemon mascarpone, warm blackberries and walnuts; smoothie <i>Burro; pane e cornetti dal nostro forno; marmellata; puding al cioccolato con nocciole, waffle al mascarpone e limone, more e noci; 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

Chicken broth with herbed frittata and root vegetables <i>Brodo di pollo con frittata alle erbe e radici</i>	135
Grilled veal tongue with parsnip and bagna càuda mousse <i>Lingua di vitello con pastinaca e mousse di bagna cauda</i>	325
Beef carpaccio with aioli, pickled gherkins and mushrooms and parmesan biscuit <i>Carpaccio di manzo, cetriolini, funghi fermentati e biscotto al parmigiano</i>	385
Ash-baked potatoes with Carbonara sauce <i>Patate nella cenere con salsa carbonara</i>	285

PASTA AND RISOTTO
Pasta e risotto

Risotto with radicchio treviso and robiola cheese <i>Risotto al radicchio tardivo Trevisano con robiola</i>	325
Taleggio cheese ravioli, pumpkin purée and sesame biscuit <i>Ravioli di taleggio, crema di zucca e biscotto al sesame</i>	385
Parmesan Passatelli with veal ragout, parmesan cream and basil <i>Passatelli di parmigiano al ragu di vitello, crema di parmigiano e basilico</i>	325

MAIN COURSES
Secondi

Beef ribs with carrot purée, roasted oyster and celery sauce <i>Fracoste di manzo con crema di carote, ostrica arrostita e salsa di sedani</i>	495
Confit duck leg with purée of charred apples and grilled red cabbage <i>Coscia di anatra con crema di mele fiammate e cavolo rosso grigliato</i>	465
Octopus with baked bell pepper, onion confit, kale and dried olives <i>Piovra alla griglia con peperoni arrostiti, confit di cipollotti, cavolo ed olive essiccate</i>	545
Monkfish with grilled artichokes and baby crisps, lemon velouté and chive oil <i>Rana pescatrice con carciofi alla griglia e patatine, vellutata di limone ed erba cipollina</i>	525

VEGETARIAN
Vegetariano

Grilled radicchio tardivo and parmesan cream <i>Radicchio tardivo alla griglia alla crema di parmigiano</i>	315
Roasted cauliflower with fried onion and peperonata <i>Cavolfiore arrosto con cipolle croccanti e salsa ai peperoni</i>	285
Burrata with grilled grapes, fennel seeds and raspberry vinegar <i>Burrata con uva grigliata, semi di finocchio e condimento di lamponi</i>	295

GRILLED MEAT AND FISH

Meat and fish grilled on charcoal from x-oven.
Please ask your waiter for more information.

SEAFOOD
Frutti di mare

Shrimps marinated in kimchi and Marchigiana beef fat <i>6 / 12 pieces / Gamberetti marinati in kimchi e grasso di bue Marchigiana 6 / 12 pezzi</i>	495 / 990
Argentinian shrimp (1 pc) / <i>Gamberi argentini (1 pz)</i>	115
Mussels in white wine (starter/main course) / <i>Cozze al vino bianco (antipasto / secondo)</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 / 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 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.

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.