

## DRINKS

### APERITIVES

Crodino (non-alcoholic) <i>12</i>	0,175l	145
Aperol Spritz <i>12</i>	0,2l	215
Campari Spritz <i>12</i>	0,2l	215
Martini Fiero Spritz <i>12</i>	0,2l	215
Campari soda <i>12</i>	0,2l	165
Campari orange <i>12</i>	0,2l	185
Dolin de Chambéry Blanc <i>12</i>	0,1l	155
Dolin de Chambéry Rouge <i>12</i>	0,1l	155
Dolin de Chambéry Dry <i>12</i>	0,1l	155

### BEER

Pilsner Urquell <i>7</i>	0,33l	95
Stella Artois (non-alcoholic) <i>7</i>	0,33l	85

### WATER

Filtered water still / sparkling	0,5l	65
Filtered water still / sparkling	1l	105
Acqua Panna still	0,75l	115
San Pelegrino sparkling	0,75l	115

### SOFT DRINKS

Fresh fruit juice according to the season	0,25l	155
Forest fruit smoothie <i>7</i>	0,2l	155
Royal Crown Cola	0,25l	75
Royal Crown Cola No Sugar	0,25l	75
Coca-Cola, Coca-Cola Zero	0,2l	85
Tonic Fever Tree	0,2l	85
Juice Granini (strawberry, apple)	0,2l	85
Iced tea	0,3l	115
Fresh lemonade by the daily offer	0,3l	135
Amity Matcha grapefruit / Amity Matcha lime	0,33l	95
Amity Cola (caffeine free)	0,33l	95

## DRINKS

### COFFEE

WE ARE PROUD TO SERVE YOU COFFEE FROM GIANNI FRASI'S  
LABORATORIO DI TORREFAZIONE GIAMAICA CAFÉ.

Espresso Afrigon	90
Espresso Brasile Santos (decaffeinated)	90
Espresso macchiato <i>7</i>	105
Doppio espresso <i>7</i>	125
Cappuccino <i>7</i>	115
Flat white <i>7</i>	135
Caffè Americano <i>7</i>	95
Corretto Molinari <i>12</i>	165
Caffè Latté <i>7</i>	125

All of the coffees can be prepared decaffeinated.  
We use fresh milk with a fat content of 3.5% and alternative milks.

### INFUSION TEA (0,37 l)

Fresh mint tea	115
Fresh mint tea with ginger	125
Fresh ginger tea	115

### BIO & ORGANIC TEA BY WHITE PEONY (0,37 l)

Darjeeling (Indian highland black tea)	125
Earl Grey (Black tea with bergamot)	125
Organic Sencha (Japanese green tea)	125
Jasmine Dragon pearls (Green tea with jasmine pearls)	145
Organic Rooibos (South African herbal wonder)	125
Organic Camomile (Pure handpicked blossom)	125
Way to Nature (Herbal tea with lemongrass & fruit)	125
Sweet Passion (Hibiscus & berry juicy blend)	125
Matcha Latté	145

#### ALLERGENS / ALLERGENI

1. Cereals containing gluten / Cereali contenenti glutine
2. Crustaceans / Crostacei
3. Eggs / Uova
4. Fish / Pesce
5. Peanuts / Arachidi
6. Soy / Soia
7. Milk / Latte
8. Nuts / Noci
9. Celery / Sedano
10. Mustard / Senape
11. Sesame seeds / Semi di sesamo
12. Sulfur dioxide and sulphites / Anidride solforosa e solti
13. Lupines / Lupini
14. Mollusks / Molluschi



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# LA BOTTEGA

*Linka*

ITALIAN STEAK HOUSE

## MENU

ALLERGENS

AROMI  
RISTORANTE & BISTRO

amano

LA FINESTRA  
IN CUCINA

LA BOTTEGA

laboratorio

FINESTRINA



BY  
LA COLLEZIONE

## SOUP

### Zuppa

**Beef consommé, cappelletti stuffed with oxtail, root vegetables** **195**

*Consommé di manzo, cappelletti ripieni di coda di bue, radici* [1](#), [3](#), [9](#)

## STARTERS

### Antipasti

 **Burrata caprese** **385**

*Burrata caprese* [1](#), [3](#), [9](#), [12](#)

**Beef tenderloin tartare, parmegiano reggiano mayonnaise, bread** **465**

*Tartare di filetto di manzo, maionese al parmigiano reggiano, pane* [1](#), [3](#), [7](#), [10](#)

**Ash baked potatoes, carbonara espuma, guanciale, black truffle** **365**

*Patate sotto la cenere, spuma alla carbonara, guanciale, tartufo nero* [3](#), [7](#)

**Mackerel crudo, shallot, Granny Smith apple, salmon caviar, ponzu** **385**

*Crudo di sgombro, scalogno, mela Granny Smith, caviale di salmone, ponzu* [2](#), [4](#), [6](#)

**Foie gras, pistachios, miso powder, butter brioche, onion marmalade** **395**

*Foie gras, pistacchi, miso, brioche al burro, marmellata di cipolle* [1](#), [3](#), [6](#), [7](#), [8](#), [12](#)

**Cheese and salami platter for 1 person** **345**

*Piatto di formaggi e salumi per 1 persona*

## PASTA A RISOTTO

### Pasta e risotto

 **Risotto cacio e pepe, confit yolk, pecorino romano espuma** **375**

*Risotto cacio e pepe, tuorlo confit, spuma di pecorino romano* [3](#), [7](#), [12](#)

**Royal tortellini, prosciutto di San Daniele, mortadella, pickled chives, black truffle** **425**

*Tortellini reali, prosciutto di San Daniele, mortadella, erba cipollina, tartufo nero* [1](#), [3](#), [7](#), [10](#), [12](#)

**Spaghetti Mancini, mazzancole shrimp, roasted pepper sauce** **465**

*Spaghetti Mancini, mazzancole, salsa di peperoni arrostiti* [1](#), [2](#), [4](#), [12](#)

**Traditional Italian pasta** **according to the daily menu**

*Pasta tradizionale italiana*

*secondo il menù del giorno*

## MAIN COURSES

### Secondi

**Charcaol grilled turbot fillet, Amalfi lemon sauce, salsa verde, little gem, aioli** **675**

*Filetto di rombo alla griglia, riduzione al limone di Amalfi, salsa verde, little gem, aioli* [3](#), [4](#), [7](#), [10](#), [12](#)

**Aged beef shoulder steak, cauliflower, brown butter, Piedmont hazelnut,black pepper sauce** **595**

*Spalla di manzo stagionata, cavolfiore, burro tostato, nocciola Piemontese, salsa al pepe nero* [7](#), [8](#), [9](#), [12](#)

**Grilled duck breast, mashed potatoes, fried duck heart croquette, elderberry jus** **565**

*Petto d'anatra alla griglia, purè di patate, crocchetta di cuore d'anatra fritto, salsa di sambuco* [1](#), [3](#), [7](#), [9](#), [12](#)

## GRILLED MEAT AND FISH

Meat and fish grilled on charcoal in X-Oven by the daily offer. Please ask your waiter for more information.

## MEAT

### Carne

**Beef Fillet Red & White 200 g** **900**

*Filletto di manzo Red & White 200 g*

**Beef Rib Eye Red & White 300 g** **1 185**

*Red & White Rib Eye di manzo 300 g*

**Aged Argentine Beef Rib Eye 500 g** **1 495**

*Argentina Rib Eye di manzo 500 g*

**Aged Argentine Beef striploin 300 g** **995**

*Argentina striploin di manzo 300 g*

**Aged beef steak on the bone Chianina / Sashi / Swami di manzo** **325 / 100 g**

*Chianina / Sashi / Swami di manzo 100 g*

**Duroc pork chop** **525**

*Costoletta di maiale Duroc*

**Corn-fed chicken breast with skin 220 g** **325**

*Petto di pollo al mais con pelle 220 g*

At La Bottega Linka, everything rotates around the X-Oven, where we offer our fresh fish and aged meat, all cooked over charcoal. At Linka we mix the old with the new to create a cocktail full of distinctive flavors and Italian authenticity in the heart of Prague. Linka's location is historical as the building used to host one of the most renowned delicatessens in the post-war era. We are continuing this tradition with our extensive offer of carefully selected delicatessen cured meats and cheeses, along with an assortment of seasonal pastries and sweets.

## FISH FOR 2 PERSON

### Pesce per 2 persone

**Sea bass in salt crust or in breadcrumbs on the grill** **1 950**

*Branzino in crosta di sale o impanato alla griglia* [1](#), [4](#)

**Stone fish alla guazzetto (tomato sauce, mussels, shrimps, potatoes)** **2 650**

*Scorfano l guazzetto (salsa di pomodoro, cozze, gamberi, patate)* [2](#), [4](#), [14](#)

**Grilled Turbot in breadcrumbs** **1 950**

*Rombo alla griglia impanato* [1](#), [4](#)

**Turbot in truffle sauce with mushrooms, potatoes and fresh black truffle** **2 250**

*Rombo in salsa tartufata con funghi, patate e tartufo nero fresco* [1](#), [4](#), [7](#), [12](#)

## SEAFOOD

### Frutti di mare

**Mussels in white wine (starter / main course)** **345/495**

*Cozze al vino bianco (antipasto / secondo)* [14](#)

## SIDE DISHES

### Contorni

**Mixed green salad with tomatoes / Insalata mista con pomodori** **115**

**Grilled seasonal vegetables / Verdure di stagione grigliate** **175**

**Roasted potatoes Grenaille / Patate arrosto Grenaille** **145**

**Potato pureé with truffles / Purè di patate al tartufo** [7](#), [9](#) **175**

## SAUCES

### Salse per la carne

**Truffle / Tartufo** [9](#), [12](#) **125**

**Pepper / Pepe** [9](#), [12](#) **125**

**Red wine sauce / Vino rosso** [9](#), [12](#) **125**