

DRINKS

APERITIVES

Studio Italiano Spritz (non-alcoholic aperitif)	0,15 l	195
Crodino (non-alcoholic) 12	0,175 l	145
Aperol Spritz 12	0,2 l	215
Campari Spritz 12	0,2 l	215
Martini Fiero Spritz 12	0,2 l	215
Campari soda 12	0,2 l	165
Campari orange 12	0,2 l	185
Dolin de Chambéry Blanc 12	0,1 l	155
Dolin de Chambéry Rouge 12	0,1 l	155
Dolin de Chambéry Dry 12	0,1 l	155

BEER

Pilsner Urquell 1	0,33 l	95
Stella Artois (non-alcoholic) 1	0,33 l	85

WATER

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

SOFT DRINKS

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

We are La Collezione, one big Italian family.
Enjoy all our restaurants and the Laboratorio cooking school.



DRINKS

COFFEE

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

Espresso Afribon	90
Espresso Brasile Santos (decaffeinated)	90
Espresso macchiato 7	105
Doppio espresso 7	125
Cappuccino 7	115
Flat white 7	135
Caffè Americano 7	95
Corretto Molinari 12	165
Caffè Latté 7	125
Soya or coconut milk 6	25

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

lacollezione.cz

LA BOTTEGA

Linka

ITALIAN STEAK HOUSE

MENU

ALLERGENS



BY
LA COLLEZIONE

SOUP Zuppa	
Cold soup of roasted San Marzano tomatoes, burrata	225
Zuppa fredda di pomodori San Marzano arrostiti e burrata 1, 7, 12	

STARTERS Antipasti	
Burrata caprese	385
Burrata caprese 1, 3, 9, 12	
Beef tenderloin tartare, parmegiano reggiano mayonnaise, bread	395
Tartare di filetto di manzo, maionese al parmigiano reggiano, pane 1, 3, 7, 12	
Ash baked potatoes, carbonara espuma, guanciale, black truffle	365
Patate sotto la cenere, spuma alla carbonara, guanciale, tartufo nero 3, 7	
Scallops crudo, citrus marinated melon, lime, chili	395
Capesante crude, melone agli agrumi, lime, peperoncino 14	
Vittelo tonnato, semi-dried tomatoes, Tasmanian pepper, bread crumble	395
Vitello tonnato, pomodori semi-secchi, pepe della Tasmania, pangrattato 1, 3, 4, 7	
Board of assorted cheeses / salami	dle váhy
Tagliere di formaggi / salumi al pes	

PASTA A RISOTTO Pasta e risotto	
Risotto alla milanese, roasted marrow bone, shallot	495
Risotto alla milanese, midollo arrosto, scalogno 7, 9, 12	
Ricotta ravioli, taggiasche olives, tomato water, basil	425
Ravioli ripieni di ricotta, olive taggiasche, acqua di pomodoro, basilico 1, 3, 7	
Pappardelle with pulled duck meat and grilled duck hearts	445
Pappardelle con anatra sfilacciata e cuori d'anatra grigliati 1, 3, 7, 9, 12	

MAIN COURSES Secondi	
Braised veal spider in red wine, mashed potatoes with roasted celery, guanciale	655
Ragno di vitello brasato al vino rosso, purè di patate con sedano arrosto, guanciale 4, 6, 7, 9, 12	
Redefine Meat flank steak, mashed potatoes with roasted celery, onion demi glace	645
Redefine Meat bistecca di fianchetto, purè di patate con sedano arrosto e salsa demi-glace alla cipolla 7	
Grilled sea bass fillet, salsa verde, fennel salad with citrus	725
Filetto di branzino alla griglia, salsa verde, insalata di finocchi con agrumi 4	
Caesar salad, farm chicken, pancetta, grilled romaine lettuce	545
Insalata Caesar, pollo ruspante, pancetta, lattuga romana grigliata 1, 3, 4, 7, 10	

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 tenderloin Argentina 200 g	895
Filetto di manzo argentino 200 g	
Beef Rib Eye Red & White 300 g	1 450
Red & White Rib Eye di manzo 300 g	
Aged Argentine Beef Rib Eye 500 g	1 990
Argentina Rib Eye di manzo 500 g	
Aged Argentine Beef striploin 300 g	995
Argentina striploin di manzo 300 g	
Aged I-bone steak Chianina / Sashi / Swami per 100 g	395 / 100 g
Chianina / Sashi / Swami I-bone di manzo per 100 g	
Corn-fed chicken breast with skin 220 g	345
Petto di pollo al mais con pelle 220 g	
Duroc pork chop	595
Costoletta di maiale Duroc	

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)	2 950
Scorfano l guazzetto (salsa di pomodoro, cozze, gamberi, patate) 2, 4, 14	
Turbot grilled in breadcrumbs	2 150
Rombo alla griglia impanato 1, 4	
Turbot in truffle sauce with mushrooms, potatoes and fresh black truffle	2 650
Rombo in salsa tartufata con funghi, patate e tartufo nero fresco 1, 4, 7, 9	
SEAFOOD Frutti di mare	
Mussels in white wine (starter / main course)	445 / 545
Cozze al vino bianco (antipasto / secondo) 14	

SIDE DISHES Contorni	
Mixed green salad with tomatoes / Insalata mista con pomodori	135
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	135
Pepper / Pepe 9, 12	135
Red wine sauce / Vino rosso 9, 12	135