

DRINKS

APERITIVES AND COCKTAILS

Aperol Spritz	0,25 l	145
Hugo Spritz	0,25 l	145
Mimosa	0,12 l	135

WINES BY THE GLASS

SPARKLING WINES

Prosecco di Valdobbiadene brut, Bortolotti*	0,1 l	105
Franciacorta '61 Brut, Berlucchi	0,1 l	135
Franciacorta '61 Brut Rosé, Berlucchi	0,1 l	145

WHITE WINES

Pinot Grigio delle Venezia DOC, Bosco dei Cirmoli	0,15 l	100
Gavi del Comune di Tassarolo „Terrarossa“, La Zebra	0,15 l	145
Riesling Trocken, Clemens Busch*	0,15 l	160

ROSÉ WINES

Pinot Noir & Zweigeltrebe, Rosé Hasenhaide, Ingrid Groiss, Weinviertel	0,15 l	170
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RED WINES

Dolcetto d' Alba, G.D. Vajra	0,15 l	155
Nero d'Avola Nerojbleo, Gulfi	0,15 l	185
Chianti Pacina, Pacina *	0,15 l	222

CORAVIN WINES

Chablis, Terroir de Chablis, Patrick Piuze, Francia	0,1 l	225
Chardonnay, La Fóa, Colterenzio, Alto Adige	0,1 l	255
Brunello di Montalcino, Lisini, Toscana	0,1 l	350
Amarone della Valpolicella Stropa, Monte Dall'Ora*, Veneto	0,1 l	560

*Via del Vino import

BEER

Ossegg Philipp 12	0,33 l	55
Radegast Birell (non-alcoholic)	0,33 l	49

DRINKS

WATER

Filtred water still / sparkling	0,50 l	35
Filtred water still / sparkling	1 l	75
Mattoni sparkling / gently sparkling	0,33 l	40
Aquila still	0,33 l	40
San Pellegrino	0,75 l	95
Acqua Panna	0,75 l	95
Fresh lemon	0,02 l	20

SOFT DRINKS

Coca-Cola, Coca-Cola Zero	0,2 l	49
Fever-Tree Tonic Water, Fever-Tree Ginger Beer	0,2 l	59
Granini juice (strawberry, apple)	0,2 l	49
Crodino (non-alcoholic aperitif)	0,1 l	55

HOMEMADE LEMONADES (WITH OR WITHOUT SUGAR)

Lemon, Cucumber, Orange, Grapefruit, Raspberry, by daily offer	0,5 l	95
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FRESH FRUIT JUICES

Orange	0,2 l	95
Grapefruit	0,2 l	95
Apple, carrot	0,2 l	95

COFFEE

Espresso miscela Giovanni Erbisti 1947		55
Espresso miscela Giamaica Afrigon		55
Decaffenaio Brasile Santos		55
Espresso Macchiato		60
Espresso doppio		80
Caffé Americano		60
Cappuccino		65
Caffé latte		75
Flat white		95

FRESH AND INFUSION TEA

Fresh mint tea	0,4 l	75
Ronnefeldt (Earl Grey, Darjeeling Summer, Morgentau, Camomile, Grendy's Garden)	0,4 l	70
Ronnefeldt Jasmine Pearls	0,4 l	79

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 CZK including VAT.



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LA BOTTEGA

Gastronomica

MENU

BREAKFAST

Breakfast served: MON–FRI 9.00–11.00 / SAT & SUN 9.00–13.00

BREAKFAST FROM FREE RANGE EGGS

Colazione con uova dalla fattoria

Fried eggs with prosciutto di Parma <i>Uova al prosciutto di Parma</i>	185
Egg omelette with Fontina cheese and parmesan crumble <i>Omelette con fontina e crumble di parmigiano</i>	175
Eggs Benedict with prosciutto cotto and hollandaise sauce on a homemade English muffin <i>Uova benedettine con prosciutto cotto e salsa olandese su muffin inglesi fatti in casa</i>	215
Three eggs in glass 72 °C with butter, chive cream and fried shallot <i>Uovo al bicchiere a 72 °C con burro, crema di erba cipollina e scalogno fritto</i>	165
Scrambled eggs with parmesan <i>Uova strapazzate con parmigiano</i>	165

SWEET BREAKFAST

Colazione dolce

Brioche Baba with homemade crème fraîche, dried and fresh fruit, hazelnuts and mint <i>Brioche Baba con crème fraîche fatta in casa, frutta secca e fresca, nocciole e menta</i>	185
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HOMEMADE CROISSANT

I nostril cornetti

Butter <i>Al burro</i>	65
Vanilla <i>Alla vaniglia</i>	85
Chocolate <i>Alla cioccolata</i>	85

LA BOTTEGA BREAKFAST

La colazione della Bottega

Based on the current daily offer
In base all'attuale offerta giornaliera

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.

MENU

STARTERS AND SOUPS

Antipasti e zuppe

Tomato butter with olive soil, herb oil, seeds and confit garlic <i>Burro al pomodoro, terra di olive, semi e aglio confittato</i>	99
Bisque with peas, corn, ricotta, Datterino tomatoes and paper bread <i>Bisque con piselli, mais, ricotta, pomodorini e pane carta</i>	165
Raw beef on bruschetta, cacao, fermented smoked chilli and parmesan <i>Crudo di manzo su bruschetta, cacao, peperoncini fermentati affumicati e parmigiano</i>	295
Burrata with seasonal fruit, Lapsang souchong tea, Datterino tomatoes, elderberry and burnt oil <i>Burrata, frutta stagionale, tè Lapsang souchong, pomodorini datterini, sambuco ed olio scottato</i>	265
White tuna, kimchi and scampi mayonnaise <i>Tonno bianco, kimchi e maionese di scampi</i>	315
Board of assorted cheeses / salami <i>Tagliere di formaggi / salami</i>	by weight al peso

PASTA AND RISOTTO

Pasta e risotto

Paccheri with corn bisque, clams, calamari, pancetta, grilled onion, corn and sun-dried tomatoes <i>Paccheri con bisque di mais, vongole, calamari, pancetta, cipolle grigliate e pomodorini secchi</i>	345
Ravioli stuffed with peppers, Fontina cheese emulsion, kimchi espuma, burnt milk ricotta, grilled peppers, zucchini and olive soil <i>Ravioli farciti di fontina, peperoni, emulsione di kimchi, latte bruciato, peperoni grigliati e terra di olive</i>	305
Lemon risotto, mozzarella filled zucchini and seaweed dust <i>Risotto al limone, fiori di zucca ripieni di mozzarella e polvere di alghe</i>	325

MENU

MAIN COURSES

Secondi

Octopus with grilled peppers, Grenaille potatoes, buttermilk, chive cream, fried shallots, hazelnuts and Spianata Calabra salami <i>Piovra e peperoni grigliati, patate novelle, latticello, crema di erba cipollina, scalogno fritto, nocciola e spianata calabra</i>	485
BBQ aubergine with fermented smoked chilli sauce, basil, sesame, Blu di Pecora, buttermilk, corn pureé and seeds crumble <i>BBQ melanzane con peperoncino affumicato fermentato, basilico, sesamo, Blu di Pecora, latticello, purea di mais e crumble ai semi</i>	355
Porchetta with homemade mustard and balsamic vinegar, pickled vegetables and jus <i>Porchetta con mostarda fatta in casa e aceto balsamico, vegetali fermentati e la sua riduzione</i>	245
¼ Grilled farm chicken from rosticceria and jus <i>¼ di pollo allevato a terra dalla rosticceria e la sua riduzione</i>	195
Striploin / Entrecote dry-aged beef steak, jus and herbs <i>Controfiletto / Entrecote di manzo frollato, la sua riduzione ed erbe</i>	100 g / 215

SIDE DISHES

Contorni

Grilled seasonal vegetables <i>Verdure di stagione grigliate</i>	75
Potatoes Grenaille <i>Patate Grenaille</i>	65
Homemade pickled vegetables <i>Verdure sott'aceto fatte in casa</i>	85
Mixed leaf salad <i>Insalata misticanza</i>	65

DESSERTS

Dolce

Choose from our desserts at the counter
Una selezione di dolci vi aspetta nella vetrina

Our La Bottega has one specialty – grilled chicken. We searched for a long time for the best chicken, and it was not easy. In the end we found the perfect one. In Rašovice at Mr. Martinek's farm, the chickens are happy and healthy. But it takes more than just great breeding to make amazing chicken that brings you back for more. It is proven in the preparation – from the first trimming of the herbs, to the right salt ratio, to the two-phase grilling process. We will be happy to serve you a quarter or whole farm-raised chicken with us or packed up for take-away.