

NEUE HOHEIT **BAR**

This isn't a bar you stumble upon. It's where you plan to be.

Neue Hoheit Bar is Vienna's insider spot for day-drinking in style—think Champagne, cocktails, and oysters from early afternoon onwards, all served with sweeping views and laid-back energy.

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Oysters, Caviar & Champagne

Oysters From David Hervé 🍷 ~

Royale No2

Gillardeau No2

Fine de Claire No2

Served with Mignonette Sauce | Chipotle Salsa | Lemon

Serviert mit Mignonette Sauce | Chipotle Salsa | Zitrone

1 pcs | 6 pcs

10 | 58

9 | 52

7 | 38

Caviar From Alpen Caviar ~

Osietra

Baeri

Served with Blinis | Eggwhite | Crème Fraîche | Chives | Shallots

Serviert mit Blinis | Eiweiß | Crème Fraîche | Schnittlauch | Schalotten

10 g | 30 g

45 | 135

40 | 120

Sparkling Wine

Pol Roger | Blanc de Blancs Vintage, Brut, *France*

Laurent-Perrier Rosé, Brut, *France*

Shichiken Sake Sparkling, Dry, *Japan*, 720ml

Green, Sparkling Tea, Lysegrøn, *Denmark*

G | B

45 | 265

42 | 245

20 | 120

14 | 84

Champagne by the glass is served in a 10cl measure.

Small

The 1835 Oeufs 🍷

Egg | Sardines Mousse | Char Caviar
Ei | Sardinen Mousse | Saibling Kaviar

12
Add 5g Osietra Caviar +20
Dazu 5g Osietra Kaviar +20

Bread & Spread ~

Trio of Spreads | Sourdough Bread
Dreierlei Aufstriche | Sauerteigbrot

12

"Jause" ~

Charcuterie of Sausage | Ham | Horseradish | Mountain Cheese | Traudi's Mustard Pickles | Pearl Onions |
Sourdough Bread
Charcuterie von Hauswurst | Kaiserschinken | Rohschinken | Bergkäse | Kren | Traudi's Senfgurken | Perlzwiebel | Sauerteigbrot

15

Traudi's Mustard Pickles 🍷🌿

6

Pure Sardines de Garde

Sardines | Marinated Green Olives | Ciabatta
Jahrgangssardinen | Marinierte Grüne Oliven | Ciabatta

18

Grilled Octopus Salad 🍷

Cucumber | Parsley | Snow Peas
Gurken | Petersilie | Zuckerschoten

30

Lobster Roll

Lobster Tail | Chili Salsa | Sesame Mayonnaise | Brioche
Hummer Schwanz | Pfefferoni Salsa | Sesam Mayonnaise | Brioche

28

Baked Cauliflower 🌿

Cauliflower | Honey Chili Mayonnaise
Karfiol | Honig-Chili-Mayonnaise

16

Sheep Cheese Ricotta 🌿~

Ricotta | Cream Cheese | Marinated Olives | Laurel Leaf Oil | Sourdough Bread
Ricotta | Frischkäse | Marinierte Oliven | Lorbeer Öl | Sauerteigbrot

18

Great

Smashed Beef Burger	30
Traudi's Mustard Pickles Salat Dijonnaise Fries - To Choose: Cheddar Blue Cheese Bacon	
<i>Traudi's Senfgurken Salat Dijonnaise Pommes - Zur Wahl: Cheddar Blauschimmelkäse Speck</i>	
Wiener Schnitzel	37
Breaded Veal Escalope Parsley Potatoes Cucumber Cream Salad	
Cranberry Sauce Lemon	
<i>Paniertes Kalbsfleisch Petersilienerdäpfel Gurken-Rahmsalat Preiselbeeren Zitrone</i>	
"Käsekrainer" ~	16
Sourdough Bread Onion Mustard Horseradish	
<i>Sauerteigbrot Zwiebel-Senf Kren</i>	
Caesar Salad	20
Lettuce Hearts Croutons Tomatoes Capers Sardines Parmesan Cheese	
Add Chicken or Prawns	
<i>Salatherzen Croutons Tomaten Kapern Sardinen Parmesan</i>	
<i>Dazu Hühnchen oder Garnelen</i>	
Fries 🌿	10
Add Truffle & Parmesan	
<i>Dazu Trüffel & Parmesan</i>	
Sweet Potato Fries 🌿	12
Add Truffle & Parmesan	
<i>Dazu Trüffel & Parmesan</i>	
Mayonnaises ☞	5
Truffle Sesame Honey-Chilli Dijonnaise	
<i>Trüffel Sesam Honig-Chilli Dijonnaise</i>	

Guilty

Freshly Baked Cakes 10

To Choose : Cake | Guglhupf
Zur Wahl : Kuchen | Guglhupf

Pastry's Choice 17

Please ask our service staff about today's offer
Bitte fragen Sie unser Servicepersonal

Banana Split 15

Almond Ice Cream | Vanilla Ice Cream | Banana Sorbet | Banana Ragout
Whipped Cream | Chocolate Sauce
Mandeleis | Vanilleeis | Bananensorbet | Bananenragout | Schlagobers Schokosauce

Homemade Ice Cream & Sorbet 4,5

Add Whipped Cream +2
Dazu Schlagobers +2

Mochi 10

To Choose: Black Sesame | Matcha | Mango | Coconut | Pistachio | Yuzu
Zur Wahl: Schwarzer Sesam | Matcha | Mango | Kokosnuss | Pistazie | Yuzu

Brillat Savarin ~ 16

Fig-Mustard | Chutney | Grapes
Feigensenf | Chutney | Trauben

*We are happy to provide information regarding allergens on request.
Last food order at 22:30.*

Signature COCKTAILS



White Jasmine Sbagliato

Dry & Sweet Vermouth | Jasmin | Prosecco

16

Blueberry Cup

Mirtillo | Sloe Gin | Ginger Ale | Cucumber

16

Shisotini

Vodka | Shiso | Shochu

21

Japanese Espresso Martini

Coffee | Mirin | Shochu | Vodka

18

Ume Paloma

Tequila | Umeshu | Grapefruit Soda

18

Japanese Highball

Japanese Whisky | Soda

16

GUEST COCKTAIL

Legacy

19

Gin | Black Tea | Ginger | Lemongrass |
Bitters

Rosewood Munich, Bar Montez

Kardinal-Faulhaber-Straße 1

80333, München, Germany

Bartender's Choice

COCKTAILS

Melon Rouge	16
Batavia Arrak Watermelon Lime Mint	
Chocolate Espresso Martini	16
Cocoa Spirit Coffee Liqueur Espresso	
Napoleon Complex	16
Mandarin Liqueur Whiskey Lemon Eggwhite	
Adam's Penicillin	18
Single Malt Whiskey Islay Smoky Whisky Lemon Amaretto Ginger	

Spritz & Champagne

COCKTAILS

Cherry Blossom Spritz	14
Cherry Blossoms Green Tea Prosecco	
Yuzu Gurken Spritz	16
Yuzu Sake Cucumber Prosecco	
Umeshu Spritz	14
Umeshu Prosecco Soda	
Old Cuban	21
Dark Rum Lime Mint Angostura Champagne	
French 75	22
Gin Lemon Curacao Champagne	
Prince of Wales	25
Cognac Curacao Angostura Sugar Champagne	
Serendipity	23
Calvados Mint Apple Champagne	
Kir Royale	20
Cassis Champagne	

Spirit-Free

COCKTAILS

Nogroni Alcohol-free Gin Bitters	14
Green, Sparkling Tea, Lysegrøn Denmark	14
Virgin Apple-Mint Mojito Apple Mint Juice from Kohl Soda	11
Bellino Peach Puree Alcohol-free Sparkling Wine	11
Cherry Blossom Ice Tea Green Tea Cherry Blossoms	8
Tokyo Lemonade Yuzu Sugar	8
Chamomile Honey Lemonade Chamomile Honey	8

Classic COCKTAILS

Negroni	18
Vermouth Campari Gin	
Americano	15
Vermouth Campari Soda	
Old Fashioned	18
Bourbon Angostura Sugar	
Bramble	16
Gin Lemon Mure	
Daiquiri	16
Rum Lime Sugar	
Margarita	16
Tequila Lime Curacao	
Paper Plane	17
Bourbon Amaro Aperol Lemon	
Gin Basil Smash	16
Gin Lemon Basil	
Sidecar	17
Cognac Curacao Lime	

Martini SELECTION

Appletini	19
Vodka Sour Apple Candy	
Lychee Martini	19
Vodka Lychee	
Vesper Martini	22
Vodka Gin Lillet Blonde	
Espresso Martini	17
Vodka Coffee Liqueur Espresso	
Pornstar Martini	19
Vodka Passion Fruit Liqueur Lime	
Anything Martini	22
Your drink Your choice	

Make it Sour

Anything Sour	16
Your Choice of Spirit Lemon Sugar Eggwhite	

Champagne & Sparkling

WINE

	G B
Charles Bauer, Crémant d'Alsace, Brut, France	12 65
Pol Roger, Réserve, Brut, France	27 150
Pol Roger, Blanc de Blancs Vintage, Brut, France ▼	45 265
Bründlmayer, Rosé, Brut, Austria	15 85
Ayala, Rosé Majeur, Brut, France	28 165
Laurent-Perrier Rosé, Brut, France ▼	42 245

Sake

	10cl B
Shichiken Sake Sparkling, Dry, Japan, 720ml	20 120
Rihaku Dreamy Clouds Sake, Japan, 720ml	16 90
Asahi Shuzo, Dassai Sake 45, Japan, 300ml	 64

*Or ask our staff members for the complete collection.
Champagne by the glass is served in a 10cl measure.*

White

WINE

	G B
Grüner Veltliner, Am Berg, Bernhard Ott, Austria	9 52
Wiener Gemischter Satz, Rotes Haus, Austria	10 54
Gelber Muskateller, Kodolitsch, Austria	12 64
Sauvignon Blanc, Kitzeck-Sausal, Wohlmuth, Austria	12 64
Chardonnay, David Moret, France	15 85
2022, Grüner Veltliner, Rosenholz, Edition 24, Austria ✓	20 105
2015, Riesling, Baumpresse Smaragd, Nikolaihof, Austria ✓	33 175
2022, Meursault, Les Navraux, David Moret, France ✓	36 190

Rosé

WINE

	G B
Mardonna Rosé, Johanna Markowitsch, Austria	13 74
Whispering Angel Rosé, Château d'Esclans, France	13 74
2021, Les Clans, Château d'Esclans, France ✓	29 160

*Or ask our staff members for the complete collection.
Wine by the glass is served in a 10cl measure.*

Red WINE

G | B

Blaifränkisch Tradition, Oscar Szemes, Austria

9 | 52

Zweigelt Nouveau, Dorli Muhr, Austria

12 | 64

Pinot Noir, Hautes-Côtes de Beaune, Parigot, France

17 | 90

Cabernet Sauvignon, Napa Valley, Louis M. Martini, USA

22 | 120

2018, Brunello di Montalcino, Castiglion del Bosco, Italy ✓

25 | 135

2020, Cuvée, Steinzeller, Kollwentz, Austria ✓

31 | 162

2016, Château Dufort-Vivens, Margaux, France ✓

49 | 270

Sweet & Fortified WINE

5cl

Beerenauslese, Cuvée Kracher, Austria

11

Sauternes 1er Grand Cru Classé, Château Guiraud, France

20

East India Solera Sherry, Lustau, Spain

10

10 Year old Tawny Port, Niepoort, Portugal

12

Or ask our staff members for the complete collection.

Wine by the glass is served in a 10cl measure.

Draft

BEER

Ottakringer Wiener Original, Lager	8
Ottakringer, Pils	8
Brauwerk, Hellberry Red, IPA	8

Bottled

BEER

Budweiser Budvar Original, Lager	8
Die Weisse Hell, Pale Wheat Beer	8
Ottakringer Non-Alcoholic, Null Komma Josef	6

Juices

Freshly Squeezed Juices 8
Orange | Grapefruit

Freshly Blended Juices 8
Detox | Green | Mixed Berries

Bottled Juices 8
Apple | Apricot | Pear

Soft Drinks & Water

Coca Cola | Coca Cola Zero, 200ml 6

Almdudler | Fanta | Sprite, 330ml 6

Tonic Water | Ginger Ale, Fentimans 7

Ginger Beer | Grapefruit Lemonade, Thomas Henry 7

Soda Water, 500ml 3 | 5

Vöslauer Still | Sparkling, 330ml | 750ml 5 | 10

Evian, 330ml | 750 ml 9 | 15

San Pellegrino, 250ml | 750 ml 6 | 12

Whisky

Glenfiddich 12, Speyside, Scotland	16
Glenmorangie, Nectar d'Or Highlands, Scotland	30
Macallan 12, Double Cask Highlands, Scotland	23
Macallan 15, Double Cask Highlands, Scotland	48
Macallan 18, Double Cask Highlands, Scotland	85
Hibiki, Japanese Harmony, Japan	32
Rittenhouse Rye, USA	17
Woodford Reserve Bourbon, USA	18

Rum

Plantation 5Y, Grand Terroir, Barbados	14
Plantation, Trinidad 2009, Barbados	26
Zacapa Centenario, XO, Guatemala	42
Diplomatico 14, Ambassador Selection, Venezuela	48

*Or ask our staff members for the complete collection.
All Spirits are served in a 5cl measure*

Gin

Citadelle, France	12
Hands On Styria, Austria	14
Wien Gin Vienna, Austria	16
Tanqueray No.10, England	17
Roku Gin, Japan	17
Monkey 47, Germany	18

Vodka

42 Below, New Zealand	10
Edelweiss, Austria	18
Grey Goose, France	18

Cognac

Martell Cognac Extra Old, France	37
Hennessy XO, France	41

*Or ask our staff members for the complete collection.
All Spirits are served in a 5cl measure*

Agave

Patron Silver , Mexico	17
Patron Reposado , Mexico	19
Casamigos Añejo , Mexico	23
Clase Azul, Plata , Mexico	35
Clase Azul, Reposado , Mexico	45
Clase Azul, Añejo , Mexico	120

Mezcal

San Cosme , Mexico	17
Mezcal Local , Mexico	18

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All Spirits are served in a 5cl measure*

Louis XIII Cognac

REMY MARTIN, FRANCE

Remy Martin, Louis XIII, 1 Cl	90
Remy Martin, Louis XIII, 2 Cl	180
Remy Martin, Louis XIII, 3 Cl	265
Remy Martin, Louis XIII, 4 Cl	350
Remy Martin, Louis XIII, 5 Cl	440



Hot Beverages

Black Tea	10
BIO Earl Grey BIO Imperial English Breakfast BIO Assam	
Herbal Tea	10
BIO Mint BIO Chamomile Flowers	
Green Tea	12
Grand Jasmine	
Fruit Tea	10
Fruit Garden	
Zotter Hot Chocolate	8
Matcha Latte	12

Coffee

Espresso	4,5	Espresso Macchiato	4,5
Double Espresso	7	Cappuccino	7
Americano	7	Melange	7
Cup of Filter Coffee	6	Latte Macchiato	7
Pot of Filter Coffee	12	Flat White	7

Whole/Skimmed/Almond/Oat/Soy/Lactose-Free Milk available

NEUE HOHEIT BAR



Denotes wines served using a Coravin



Denotes vegetarian dishes



Denotes vegan dishes



Denotes Gluten-free dishes



Our partner program was created to show appreciation for local agriculture and to pursue the goal of providing ingredients of outstanding quality to our guests by working closely with Austrian farms and suppliers and offering first-class regional products all year round.

We are happy to provide information regarding all other allergens on request.

All prices are in Euro and include all government tax.

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