

THE **1835**

At The1835, celebrating the year our house was built, the old world meets what's next—high above Vienna's cobbled streets and hidden from plain view. The space unfolds slowly, shaped by ambient light, layered textures, and a sense of calm that invites you to linger.

Signature drinks are crafted with intent, blending classic technique with a twist of something unexpected—each one telling its own quiet story. As the skyline stretches out before you, the atmosphere adapts with the hour, always intimate, always just a little bit removed from the everyday.

The1835 isn't simply found—it's experienced.



THE 1835 SIGNATURES

Verd'or

Patrón Silver Tequila | Cucumber
Verjus | Maple Syrup

21

Uppercherry

Roku Gin
Sourcherry | Apple
Thomas Henry Tonic

21

Rum Latte

Mount Gay XO Barbados Rum
Cassis | Coconut
Lime
Clarified Milk

20

Dirty Leather

Macallan 12 Double Cask | Vetiver
Coffee Liquor | Dry Curaçao

23

#404

Grey Goose Vodka
Lemon | Lavender | Peppermint
Soda

21

Bread & Bitter

Farthofer Bread Distillate
Red Bitter | Sweet Vermouth
Banana

22

ABOVE THE CITY



THE 1835 SIGNATURES

Pearlini

Reisetbauer Brandstatt Hazelnut
Pear | Lime
Pol Roger Champagne

22

House430

Bruichladdich Islay Single Malt Scotch
Dark Chocolate | Curacao | Green Walnut

23

Lollipop

Amaro Lucano
Italicus
Lime | Cherry Soda

21

Dressed & Unknown

Barsol Pisco | White Port | Amaro Santoni
Pineapple | Lime

22

Empress

Remy Martin 1738
St. Germain Elderflower
Lime | Mint
Pol Roger Champagne

26

BEYOND THE ORDINARY



THE **1835** FOOD



OYSTERS AND CAVIAR

Royale No.2 

1 pc | 6 pcs

10 | 58

Gillardeau No.2 

1 pc | 6 pcs

9 | 52

Fine de Claire No.2 

1 pc | 6 pcs

7 | 38

Served with Mignonette Sauce | Chipotle Salsa | Lemon

Osietra

10g | 30g

45 | 135

Baeri

10g | 30g

40 | 120

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

BITES

Wiener Backhendl Bites 16

Chili Mayonnaise

"Bergkäse" Croquettes 12

Cheese Croquettes

Baked Cauliflower 16

Cauliflower | Chili Mayonnaise

Lobster Roll 28

Lobster Tail | Chili Salsa | Sesame Mayonnaise | Brioche

Wild Prawns on the Rocks 28

Cocktail Sauce | Chipotle Salsa | Avocado

Mini Hummus Falafel 14

Hummus | Olives | Mini Falafel

Beef Tartare Bites 18

Sourdough Bread | Truffle Mayonnaise

"Schinkenbrot" 14

Sourdough Bread | Ham | Horseradisch
| Traudi's Mustard Pickles

Mini "Schnitzelsemmel" 12

Cranberry Mayonnaise

"Käsekrainer" 16

Sourdough Bread | Onion Mustard | Horseradish

Fries 10

Add Truffle & Parmesan +5

Sweet Potato Fries 12

Add Truffle & Parmesan +5

Marinated Olives 8

Mochi 10

To Choose: Black Sesame | Matcha | Mango
| Coconut | Pistachio | Yuzu

We are happy to provide information regarding allergens on request.

Last food order at 22:30.



ABOVE THE CITY,
BEYOND THE ORDINARY.

MARTINIS

Vodka Martini

25

Grey Goose | Mancino Secco Dry

Gin Martini

25

No.3 Gin | Mancino Secco Dry

All our martinis are stirred with clarified ice

Martinis with a twist are made with Italian Amalfi Lemons

Dirty Martinis are served with Spanish Gordal Olives

Vesper Martini

25

Grey Goose | No.3 Gin | Rinomato Bianco Aperitivo | Orange Bitters

Gibson

25

No.3 Gin | Mancino Secco Dry Vermouth | Orange Bitters | Pearl Onion



CHAMPAGNE COCKTAILS

Old Cuban **23**

Barbados Rum | Mint | Lime | Angostura | Champagne

French 75 **23**

Gin | Dry Curacao | Lemon | Champagne

Prince of Wales **25**

Cognac | Curacao | Herbal Liqueur | Angostura
Champagne

CHAMPAGNE BY THE GLASS

Pol Roger, Réserve **27 | 150**
Brut, France

Pol Roger, Blanc de Blancs Vintage **45 | 265** ✓
Brut, France

Ayala, Rosé Majeur **28 | 165**
Brut, France

Laurent-Perrier, Rosé **42 | 245** ✓
Brut, France

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

THE 1835 CLASSICS

Palmetto

Barbados Rum | Sweet Vermouth | Angostura

19

Negroni

Gin | Sweet Vermouth | Red Bitters

20

Mount Rushmore

Bourbon | Amaro | Sherry Fino | Coffee Liqueur

19

Widow's Kiss

Calvados | Herbal Liqueur | Sherry Fino
Coffee Liqueur

20

Pisco Sour

Pisco | Lime | Chinchón Bitters | Egg White

20

Naked & Famous

Mezcal | Herbal Liqueur | Lime | Amaro

19

Trinidad Sour

Rye Whiskey | Angostura | Lemon | Orgeat

19

El Diablo

Tequila | Cassis | Lime | Ginger Ale

18

White Lady

Gin | Curaçao | Lemon | Egg White | Orange Bitters

20

SPIRIT FREE COCKTAILS

Rosso Fiore **15**
Juniper | Orange Bitter | Jasmine

Bacca Amara **14**
Berry | Soda | Orange Bitter

Oliva Libera **14**
Juniper | Tomato Vinegar | Olive Lemonade

Suave Pera **16**
Sparkling Pear | Earl Grey | Juniper

SPRITZERS

Santoni Spritz **18**
Amaro Santoni | Soda | Schloss Gobelsburg Sekt

Sureau Spritz **18**
Grey Goose Vodka | St. Germain
Lime | Mint | Sparkling Wine

REFRESHERS

Le Tribute 200ml **7**
Tonic Water | Olive Lemonade

Coca Cola 200ml **6**
Regular | Zero

Thomas Henry 200ml **7**
Ginger Ale

Three Cents 200ml **7**
Grapefruit Soda

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

WHITE WINE BY THE GLASS

Gemischter Satz 15 | 85
Ried Ulm, Wieninger, Austria

Gelber Muskateller 12 | 65
Tement, Austria

Grüner Veltliner 15 | 85
Der Ott, Bernhard Ott, Austria

Chardonnay 15 | 85
David Moret, France

ROSE WINE BY THE GLASS

Clos Mireille Rosé 20 | 110
Domaines Ott, France

Mardonna Rosé 13 | 74
Markowitsch, Austria

RED WINE BY THE GLASS

Antares Grand Cuvée 16 | 90
Zahel, Austria

Pinot Noir 19 | 105
Côte de Nuits, Mallard, France

Cabernet Sauvignon 22 | 120
Napa Valley, Louis M. Martini, USA



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

SCOTCH SPEYSIDE

Balvenie 25
14 Caribbean Cask

Balvenie 38
15 Single Barrel Madeira Cask

Balvenie 40
16 French Oak

Glenfiddich 16
12

Glenfiddich 25
18

Glenfiddich 45
21 Gran Reserva

Glenfiddich 65
23 Grand Cru

Glenfiddich 115
26 Grande Couronne

Glenfiddich 200
30

SCOTCH HIGHLANDS

Macallan 23
12 Double Cask

Macallan 32
12 Sherry Oak

Macallan 45
12 Triple Cask

Macallan 85
18 Double Cask

Oban 46
Special Release 2021

The Dalmore 75
King Alexander III

SCOTCH ISLAY

Ardbeg 17

Buichladdich 22
Classic Laddie

Buichladdich 33
Octomore 07.3 Barley

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



WHISKY - JAPAN

Hatozaki Pure Malt	20
Nikka Coffey Malt	24
Hibiki	32
Hakushu	44

WHISKY - USA

Rittenhouse Rye	17
Woodford Reserve Bourbon	18
Michter's Bourbon	24
Michter's Rye	25

WHISKEY - IRELAND

Jameson Black Barrel	16
Teeling Single Pot	18
Redbreast	20

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



GIN

Citadelle	12
Martin Millers	13
Rutte	15
Plymouth Sloe	16
Tanquarary No.10	17
Roku	17
Munakra Mystic Garden	18
Reisetbauer Blue Gin	18
Monkey 47	18
No.3	21
Puchas Kaffee Gin	21
Rochelt Annia's	54

RUM

Ron Johan Old Plum	18
Smith & Cross	15
Plantation Pineapple	15
Mount Gay XO	20
Abuelo XV Oloroso Sherry	20
Plantation Trinidad 2009	26
Plantation Haiti	26
Plantation Panama 2006	31
Zacapa XO	42
Diplomatico 14 Ambassador	48
Facundo Paraiso XA	69



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

AGAVE - TEQUILA

Patrón Silver	16
Patrón Reposado	18
Clase Azul Reposado	45
Casamigos Añejo	23
José Cuervo Reserva de la Familia, Extra Añejo	40

VODKA

Haku	16
Edelweiss	17
Grey Goose	17
Belvedere	18
Kabumm	26

AGAVE - MEZCAL

Amarás	18
Local	18

BRANDY

Torres 15	18
Torres 20	25

COGNAC

Pierre Ferrand Ambré	14
Pierre Ferrand 10 Generations	19
Remy Martin 1738 Accord Royal	22
Martell XO	37
Hennessy XO	41

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



LOUIS XIII COGNAC

LOUIS XIII Cognac Remy Martin, France	1 cl	90
LOUIS XIII Cognac Remy Martin, France	2 cl	180
LOUIS XIII Cognac Remy Martin, France	3 cl	265
LOUIS XIII Cognac Remy Martin, France	4 cl	350
LOUIS XIII Cognac Remy Martin, France	5 cl	440





Denotes wines served using a Coravin



Denotes Vegetarian dishes



Denotes Vegan dishes



Denotes Gluten-free dishes



Denotes Lactose-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.

THE 1835

Tuchlaben 4, 1010 Wien
vienna.neuehoheit@rosewoodhotels.com
+43 17 999 888 8777

