

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

Ruinart, Blanc de Blanc, Brut, *France* ♡

Billecart-Salmon, Rosé, Brut, *France* ♡

Green, Sparkling Tea, Lysegrøn, *Denmark*

G | B

43 | 240

38 | 220

14 | 84

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

Small

Bread & Spread ♡

12

Trio of Spreads | Sourdough Bread
Dreierlei Aufstriche | Sauerteigbrot

Beef Tartare ♡🍴

26

Shallots | Chives | Truffle Mayonnaise
Schalotten | Schnittlauch | Trüffel-Mayonnaise

Add Fries +5
Dazu Pommes +5

Traudi's Mustard Pickles ♡🍴

6

Homemade Pickled Sardines 🍴

18

Traudi's Mustard Pickles | Citrus | Ciabatta
Traudi's Senfgurken | Zitrusfrüchte | Ciabatta

Lobster Roll

28

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

Add Fries +5
Dazu Pommes +5

Baked Cauliflower ♡🍴

16

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

Beef Consommé

13

Sliced Pancakes | Root Vegetables | Chives - Add: Semolina or Liver Dumpling
Frittaten | Wurzelgemüse | Schnittlauch - Dazu Grießknödel oder Leberknödel

Each 4.5
je 4.5

Truffled Sunchoke Soup ♡🍴🍴

15

Jerusalem Artichoke Tartare | Black Truffle
Topinambur Tartar | Schwarzer Trüffel

Great

Smashed Beef Burger	30
Traudi's Mustard Pickles Salad Dijonnaise Fries - To Choose: Cheddar Blue Cheese Bacon <i>Traudi's Senfgurken Salat Dijonnaise Pommes - Zur Wahl: Cheddar Blauschimmelkäse Speck</i>	
Wiener Schnitzel ♡	38
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>	
	+12
	+12
Fries ♡ 🌱 🍷	10
Add Truffle & Parmesan <i>Dazu Trüffel & Parmesan</i>	
	+5
	+5
Sweet Potato Fries ♡ 🌱 🍷	12
Add Truffle & Parmesan <i>Dazu Trüffel & Parmesan</i>	
	+5
	+5
Mayonnaises 🌱 🍷 🍷	5
Truffle Sesame Honey-Chilli Dijonnaise <i>Trüffel Sesam Honig-Chilli Dijonnaise</i>	

Guilty

Freshly Baked Cakes	10
To Choose : Cake Guglhupf <i>Zur Wahl : Kuchen Guglhupf</i>	
Pastry's Choice	17
Please ask our service staff about today's offer <i>Bitte fragen Sie unser Servicepersonal</i>	
Baked Apple Sundae 🍏	15
Baked Apple Ice Cream Vanilla Ice Cream Nut Ice Cream Apple Compote Whipped Cream Caramel Sauce <i>Bratapfel Eis Vanille Eis Nuss Eis Apfelröster Schlagobers Karamellsauce</i>	
Homemade Ice Cream & Sorbet	4,5
Add Whipped Cream <i>Dazu Schlagobers</i>	+2 +2
Mochi	10
To Choose: Black Sesame Matcha Mango Coconut Pistachio Yuzu <i>Zur Wahl: Schwarzer Sesam Matcha Mango Kokosnuss Pistazie Yuzu</i>	
Cheese Selection From Pöhl 📍	22
<i>Käse Variation</i>	

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

Champagne & Sparkling WINE

Charles Bauer, Crémant d'Alsace, Brut, France	G B 12 65
Pol Roger, Réserve, Brut, France	27 155
Ruinart, Blanc de Blancs, Brut, France ✓	43 240
Bründlmayer, Rosé, Brut, Austria	16 85
Ayala, Rosé Majeur, Brut, France	28 165
Billecart-Salmon, Rosé, Brut, France ✓	38 220

*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 55
Wiener Gemischter Satz, Wieninger, Austria	10 60
Gelber Muskateller, Sand & Schiefer, Tement, Austria	12 65
Sauvignon Blanc, Steiermark, Lackner-Tinnacher, Austria	14 75
Chardonnay, Mâcon-Bussières Les Clos, Joseph Drouhin, France	16 85
2024, Grüner Veltliner, Ried Loibenberg Smaragd, Alzinger, Austria ✓	23 130
2015, Riesling, Baumpresse Smaragd, Nikolaihof, Austria ✓	35 205
2022, Chablis, 1er Cru Montmains, Domaine Chevalier, France ✓	23 130

Rosé

WINE

	G B
Rosalie, Rosé, Bernhard Ott, Austria	12 65
Whispering Angel Rosé, Château d'Esclans, France	16 85
2021, Les Clans, Château d'Esclans, France ✓	34 210

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

Red WINE

	G B
Zweigelt, The Butcher, Schwarz, Austria	12 65
Blaufränkisch, Burgenland, Uwe Schiefer, Austria	12 65
Pinot Noir, Kamptal, Bründlmayer, Austria	15 80
Cuvée, Rubicon Stellenbosch, Meerlust, South Africa	22 120
2017, Cuvée, Comondor, A&H Nittnaus, Austria ✓	30 175
2019, Pinot Noir, Savigny Les Beaune 1er Cru Vergelesses, Parigot, France ✓	29 165
2016, Château Dufort-Vivens, Margaux, France ✓	52 325
2020, Brunello di Montalcino, Tuscany, Castiglion del Bosco, Italy ✓	28 155

Sweet & Fortified WINE

	5cl 11
Beerenauslese, Cuvée Kracher, Austria	
Sauternes 1er Grand Cru Classé, Château Guiraud, France	20

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Signature COCKTAILS

Golden Ember

Island Rum | Pimento Dram | Cinnamon

17

Alpine Olive

Alpine Herbal Liquor | Gin | Olive Lemonade

17

Her Name Was Rose

Cranberry infused Italicus | Hibiscus | Prosecco

18

Apfelstrudel Cocktail

Brandy | Amaretto | Apple Juice | Cinnamon

18

Roots & Beans

Beetroot Geist | Vermouth | Campari

20

Banana Drama

Rum | Banana Cordial | Almond

20

Blackwood Mule

Whisky | Maple Syrup | Walnut | Ginger Beer

25

Grape Lover

Pisco | Cognac | Muskateller | Verjus | Champagne

25

Parsley Smash

Speckbirne | Parsley | Lemongrass

25



GUEST COCKTAIL

Prinzessin Elisabeth

19

Edelweiss Vodka | Chambord | Lemon | Violet |
Cranberry Bitters

Rosewood Schloss Fuschl, Schloss Bar

Schloss-Straße 19

5322 Hof bei Salzburg

Spritz & Champagne

COCKTAILS

Pomegranate Spritz	14
Rosé Pomegranate Prosecco	
Lavender Blanc Spritz	14
Lillet Blanc Lavender Prosecco	
Plum & Fig Spritz	14
Fig Schnaps Plum Cinnamon Prosecco	
Peach Bellini	14
Peach Puree Sparkling Wine	
Champagne Cocktail	17
Chassenay Champagne Angostura Sugarcube	
Old Cuban	21
Dark Rum Lime Mint Angostura Champagne	
French 75	22
Gin Lemon Curaçao Champagne	
Prince of Wales	25
Cognac Curaçao Angostura Sugar Champagne	
Pear Bellini	25
Pear Puree Champagne	

Spirit-Free

COCKTAILS

Apple Pie Sparkle	8
Apple Juice Cinnamon Ginger Ale Soda	
Mediterranean Winter	8
Orange Juice Grapefruit Juice Rosemary Soda	
Nordic Glow	8
Cranberry Juice Black Tea Soda	
Winter Garden	8
Pear Juice Alcohol-free Muskateller Thyme Soda	
Bellino	11
Peach Puree Alcohol-free Sparkling Wine	
Nogroni	14
Alcohol-free Gin Jasmin Tea Bitters	
Green, Sparkling Tea, Lysegrøn	14
Denmark	
Tutti Frutti	14
Berry Juice Black Tea Vanilla Ginger Ale Mint	
Pear Bellino	15
Pear Puree Alcohol-free Sparkling Wine	

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	

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

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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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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



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.

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