

# 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

## **The Popcorn Affair** 25

*Creamy, Sweet-Sour & Light*  
Mount Gay XO Rum | Popcorn Syrup | Sherry  
Oat Milk | Egg White

## **The Golden Hour** 24

*Fruity, Refreshing & Strong*  
Pol Roger Champagne | Dry Curacao | Raspberry |  
Drambuie | Verjus | Lemon

## **The Rogue Gentleman** 25

*Sweet, Nutty & Strong*  
Chivas Regal | Dry Curacao | Mozart Dark Chocolate |  
Hazelnut

## **The Earl Breeze** 23

*Fruity, Refreshing & Light*  
Grey Goose Vodka | Earl Grey | Orange Bitters |  
Grapefruit Soda

## **The Salty Mary** 21

*Spicy, Salty & Light*  
Patron Silver Tequila | Dry Vermouth | Tomato Juice |  
Olive | Lemon

## **The Heart & Soul** 21

*Sweet-Sour, Smoky & Strong*  
Monkey Shoulder Whisky | Ardbeg Whisky |  
Sweet Vermouth | Sour Cherry | Orange Juice

# ABOVE THE CITY



# THE 1835 SIGNATURES

## **The Velvet Bloom**

**21**

*Fruity, Nutty & Creamy*

Brandstatt Hazelnut | Passionfruit | Vanilla |  
White Chocolate Foam

## **The Green Whisper**

**21**

*Sweet-Sour, Refreshing & Light*

Citadelle Gin | St. Germain Elderflower | Lime | Mint |  
Green Apple Foam | Egg White

## **The Alchemist's Sour**

**23**

*Sweet, Fruity & Creamy*

Gran Demonio Pisco | La Gauloise Jaune | Lemon |  
Chuncho Bitters | Egg White

## **The Scarlet Sip**

**23**

*Fruity, Tangy & Bitter*

Citadelle Gin | Antica Formula | Sweet Vermouth |  
Campari | Berries

## **The Pale Negroni**

**22**

*Refreshing, Smoky & Strong*

Amaras Mezcal | Dry Vermouth | Old Judge Falernum |  
Sparkling Wine

**BEYOND** THE ORDINARY



# THE 1835 TIMELESS CREATIONS

## **Bread & Bitter**

**22**

*Refreshing, Silky & Bitter*

Farthofer Bread Distillate | Red Bitter | Sweet Vermouth  
Banana

## **Serail Rouge**

**24**

*Sweet, Smooth & Bitter*

Mount Gay XO | Mozart Dark Chocolate | Amarena  
Maraschino Luxardo | Spicy Drops



# 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 | Egg White | Crème Fraîche | Chives | Shallots

# BITES

## Wiener Backhendl Bites

Chili Mayonnaise

16

## "Bergkäse" Croquettes 🌿

Cheese Croquettes

12

## Baked Cauliflower ✓ 🌿 🍷

Chili Mayonnaise

16

## Lobster Roll

Lobster Tail | Chili Salsa | Sesame Mayonnaise | Brioche

28

## Mini Hummus Falafel ✓ 🌿 🍷

Hummus | Olives | Mini Falafel

14

## "Schinkenbrot" 🍷

Sourdough Bread | Ham | Horseradish  
Traudi's Mustard Pickles

14

## Beef Tartare Bites ♀

Sourdough Bread | Truffle Mayonnaise

18

## Mini "Schnitzelsemmel" ♀

Cranberry Mayonnaise

12

## "Käsekrainer" ♀

Sourdough Bread | Onion Mustard | Horseradish

16

## Fries 🌿

Add Truffle & Parmesan

10

+5

## Sweet Potato Fries 🌿

Add Truffle & Parmesan

12

+5

## Marinated Olives 🌿

8

## Mochi

To Choose: Black Sesame | Matcha | Pistachio | Yuzu

10

*We are happy to provide information regarding allergens on request.*

*Last food order at 22:30.*



**ABOVE** THE CITY,  
**BEYOND** THE ORDINARY.

## SPRITZERS & APERITIFS

### **Limoncello Spritz**

Limoncello | Soda | Sparkling Wine

**16**

### **Santoni Spritz**

Amaro Santoni | Soda | Sparkling Wine

**18**

### **Saint Spritz**

St. Germain Elderflower | Soda | Sparkling Wine

**18**

### **Lychee Spritz**

Sherry | Lychee | Lemon | Sparkling Wine

**19**

### **Bergamot Sbagliato**

Bergamot | Rinomato Bianco Aperitivo | Sparkling Wine

**19**

### **Romano Tonic**

Puchas Coffee Gin | Citadelle Gin | Napoleon Mandarine | Lemon | Tonic

**20**

### **Negroni**

Gin | Sweet Vermouth | Red Bitters

**20**



# MARTINIS

**THE1835 Vesper Martini** **27**

Reisetbauer Carrot | No.3 Dry Gin | Rinomato Bianco Aperitivo

**Gin Martini** **25**

No.3 Gin | Mancino Secco Dry

**Vesper Martini** **25**

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

**Vodka Martini** **25**

Grey Goose | Mancino Secco Dry

**Pornstar Martini** **20**

Grey Goose | Vanilla | Passion Fruit | Champagne

**Espresso Martini** **20**

Grey Goose | Wiener Mocca | Espresso

**French Martini** **20**

Grey Goose | Pineapple | Raspberry

*Martinis with a twist are made with Italian Amalfi Lemons.  
Dirty Martinis are served with Spanish Gordal Olives.*



# GIN & TONIC

## **The Royal**

Munakra Gin | Grapes | Rosewater | Thomas Henry Dry Tonic

**25**

## **The Fruity**

Canaima Gin | Strawberries | Mint | Lemon | Le Tribute Tonic

**25**

## **The Mediterranean**

Adriatic Gin | Basil | Tomatoes | Salt Water | Fever-Tree Mediterranean Tonic

**25**

## **The Dry**

London No.3 Gin | Kaffir Lime Leaves | Lime | Grape Bitters | Thomas Henry Dry Tonic

**28**

## **The Sober**

Lyre's Alcohol Free Gin | Lemon | Kaffir Lime Leaves | Le Tribute Tonic

**20**



# THE 1835 CLASSICS

|                                                                            |           |
|----------------------------------------------------------------------------|-----------|
| <b>Tommy's Margarita</b><br>Tequila Reposado   Lime   Agave Syrup          | <b>16</b> |
| <b>Dark &amp; Stormy</b><br>Dark Rum   Lime   Ginger Beer                  | <b>16</b> |
| <b>Paper Plane</b><br>Bourbon   Amaro Santoni   Lemon   Amaro Lucano       | <b>18</b> |
| <b>Paloma</b><br>Tequila   Grapefruit   Lime   Salt                        | <b>18</b> |
| <b>Naked &amp; Famous</b><br>Mezcal   Herbal Liquor   Lime   Amaro Santoni | <b>19</b> |
| <b>Basil Smash</b><br>Gin   Basil   Lemon                                  | <b>19</b> |
| <b>Last Word</b><br>Gin   Maraschino   La Gauloise Verte   Lime            | <b>19</b> |
| <b>Old Cuban</b><br>Barbados Rum   Mint   Lime   Angostura   Champagne     | <b>23</b> |
| <b>French 75</b><br>Gin   Dry Curacao   Lemon   Champagne                  | <b>23</b> |

*While our menu focuses on our signature creations, our team will be delighted to prepare any classic cocktail upon request.*



## WHITE WINE BY THE GLASS

**Gemischter Satz** 16 | 85  
Ried Ulm, Wieninger, Austria

**Gelber Muskateller** 12 | 65  
Sand & Schiefer, Tement, Austria

**Grüner Veltliner** 17 | 95  
Der Ott, Bernhard Ott, Austria

**Chardonnay** 16 | 85  
David Moret, France

## CHAMPAGNE BY THE GLASS

**Pol Roger** 27 | 155  
Réserve, Brut, France

**Pol Roger** 48 | 290 ✓  
Blanc de Blancs, Brut, France

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

**Laurent-Perrier** 38 | 245 ✓  
Rosé, Brut, France

## RED WINE BY THE GLASS

**Antares Grand Cuvée** 17 | 95  
Zahel, Austria

**Pinot Noir** 22 | 130  
Marsannay Les Boivins, Domaine Collot, France

**Cabernet Sauvignon** 24 | 140  
Napa Valley, Beaulieu Vineyards, USA

## ROSE WINE BY THE GLASS

**Clos Mireille Rosé** 22 | 130  
Domaines Ott, France

**Mardonna Rosé** 15 | 80  
Markowitsch, Austria



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

## SPIRIT FREE COCKTAILS

**Golden Bloom**  **16**  
Jasmine | Sparkling Pear | Orange Blossom

**Sober Nectar**  **15**  
Italian Spritz | Verjus | Peach | Pomegranate

**Oliva Libera**  **15**  
Juniper | Tomato Vinegar | Olive Lemonade

**Lychee Fizz**  **14**  
Juniper | Lychee | Lime | Soda

## REFRESHERS

**Le Tribute** 200ml **8**  
Tonic Water | Olive Lemonade | Grapefruit Soda

**Thomas Henry** 200ml **7**  
Dry Tonic

**Fever-Tree** 200ml **7**  
Ginger Ale | Ginger Beer | Bitter Lemon |  
Mediterranean Tonic

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

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



## SCOTCH SPEYSIDE

**Balvenie**  
14 Caribbean Cask

**25**

**Balvenie**  
15 Single Barrel Madeira Cask

**38**

**Balvenie**  
16 French Oak

**40**

**Glenfiddich**  
12

**16**

**Glenfiddich**  
18

**25**

**Glenfiddich**  
21 Gran Reserva

**45**

**Glenfiddich**  
23 Grand Cru

**65**

**Glenfiddich**  
26 Grande Couronne

**115**

**Glenfiddich**  
30

**200**

## SCOTCH HIGHLANDS

**Macallan**  
12 Double Cask

**23**

**Macallan**  
12 Sherry Oak

**32**

**Macallan**  
12 Triple Cask

**45**

**Macallan**  
18 Double Cask

**85**

**Oban**  
Special Release 2021

**46**

**The Dalmore**  
King Alexander III

**75**

## SCOTCH ISLAY

**Ardbeg**

**17**

**Bruichladdich**  
Classic Laddie

**22**

**Bruichladdich**  
Octomore 07.3 Barley

**33**

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



## WHISKY - JAPAN

|                           |           |
|---------------------------|-----------|
| <b>Hatozaki Pure Malt</b> | <b>20</b> |
| <b>Nikka Coffey Malt</b>  | <b>24</b> |
| <b>Hibiki</b>             | <b>32</b> |
| <b>Hakushu</b>            | <b>44</b> |

## WHISKY - USA

|                                 |           |
|---------------------------------|-----------|
| <b>Rittenhouse Rye</b>          | <b>17</b> |
| <b>Woodford Reserve Bourbon</b> | <b>18</b> |
| <b>Michter's Bourbon</b>        | <b>24</b> |
| <b>Michter's Rye</b>            | <b>25</b> |

## WHISKEY - IRELAND

|                             |           |
|-----------------------------|-----------|
| <b>Jameson Black Barrel</b> | <b>16</b> |
| <b>Teeling Single Pot</b>   | <b>18</b> |
| <b>Redbreast</b>            | <b>20</b> |

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



## GIN

|                              |           |
|------------------------------|-----------|
| <b>Citadelle</b>             | <b>12</b> |
| <b>Martin Millers</b>        | <b>13</b> |
| <b>Rutte</b>                 | <b>15</b> |
| <b>Plymouth Sloe</b>         | <b>16</b> |
| <b>Tanquarary No.10</b>      | <b>17</b> |
| <b>Roku</b>                  | <b>17</b> |
| <b>Canaima Gin</b>           | <b>17</b> |
| <b>Munakra Mystic Garden</b> | <b>18</b> |
| <b>Reisetbauer Blue Gin</b>  | <b>18</b> |
| <b>Monkey 47</b>             | <b>18</b> |
| <b>Adriatic Oyster Gin</b>   | <b>18</b> |
| <b>No.3</b>                  | <b>21</b> |
| <b>Puchas Kaffee Gin</b>     | <b>21</b> |
| <b>Rochelt Annia's</b>       | <b>54</b> |

## RUM

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

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



## AGAVE - TEQUILA

**Patrón** 16  
Silver

**Patrón** 18  
Reposado

**Clase Azul** 35  
Plata

**Clase Azul** 45  
Reposado

**Clase Azul** 120  
Añejo

**Casamigos** 23  
Añejo

**José Cuervo** 40  
Reserva de la Familia, Extra Añejo

## VODKA

**Haku** 16

**Edelweiss** 17

**Grey Goose** 17

**Belvedere** 18

## AGAVE - MEZCAL

**Vida Mezcal** 16

**Local Mezcal** 18

## BRANDY

**Torres 15** 18

**Torres 20** 25

## COGNAC

**Pierre Ferrand** 14  
Ambré

**Pierre Ferrand** 19  
10 Generations

**Remy Martin 1738** 22  
Accord Royal

**Martell XO** 37

**Hennessy XO** 41

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



# DIGESTIVES

|                         |           |
|-------------------------|-----------|
| <b>Fernet Branca</b>    | <b>7</b>  |
| <b>Fernet Menta</b>     | <b>10</b> |
| <b>Ramazotti</b>        | <b>8</b>  |
| <b>Five Farms</b>       | <b>8</b>  |
| <b>Luxardo Amaretto</b> | <b>9</b>  |
| <b>Pastis Ricard</b>    | <b>9</b>  |
| <b>Amaro Lucano</b>     | <b>9</b>  |
| <b>Averna</b>           | <b>10</b> |

# EAU DE VIE

|                                  |           |
|----------------------------------|-----------|
| <b>Reisetbauer</b> Carrot        | <b>18</b> |
| <b>Reisetbauer</b> Red Currant   | <b>20</b> |
| <b>Reisetbauer</b> Raspberry     | <b>25</b> |
| <b>Farthofer</b> Smoked Pear     | <b>9</b>  |
| <b>Farthofer</b> Apricot         | <b>10</b> |
| <b>Grappa Il Nonino</b>          | <b>8</b>  |
| <b>Grappa Ornellaia</b>          | <b>16</b> |
| <b>Grappa Berta Tre Soli Tre</b> | <b>25</b> |

*Ask our staff members for the complete collection.  
Digestives are served in a 5cl measure, Eau De Vie in a 2cl measure.*



# LOUIS XIII COGNAC

|                                                 |     |            |
|-------------------------------------------------|-----|------------|
| <b>LOUIS XIII Cognac</b><br>Remy Martin, France | 1cl | <b>90</b>  |
| <b>LOUIS XIII Cognac</b><br>Remy Martin, France | 2cl | <b>180</b> |
| <b>LOUIS XIII Cognac</b><br>Remy Martin, France | 3cl | <b>265</b> |
| <b>LOUIS XIII Cognac</b><br>Remy Martin, France | 4cl | <b>350</b> |
| <b>LOUIS XIII Cognac</b><br>Remy Martin, France | 5cl | <b>440</b> |



# CLASE AZUL SPIRIT OF CHAMPIONS

|                                |            |
|--------------------------------|------------|
| <b>Spirit of Champions</b> 1cl | <b>75</b>  |
| Tequila, Clase Azul, Mexico    |            |
| <b>Spirit of Champions</b> 2cl | <b>150</b> |
| Tequila, Clase Azul, Mexico    |            |
| <b>Spirit of Champions</b> 3cl | <b>220</b> |
| Tequila, Clase Azul, Mexico    |            |
| <b>Spirit of Champions</b> 4cl | <b>290</b> |
| Tequila, Clase Azul, Mexico    |            |
| <b>Spirit of Champions</b> 5cl | <b>360</b> |
| Tequila, Clase Azul, Mexico    |            |





Denotes wines served using a Coravin



Denotes Vegetarian dishes



Denotes Vegan dishes



Denotes Gluten-free dishes



Denotes Lactose-free dishes



Denotes beverages with low alcohol 0,5 - 1,2%Vol



Denotes beverages with no alcohol 0,0%Vol



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

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