

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

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 pc | 6 pcs

10 | 58

9 | 52

7 | 38

Caviar From Alpen Caviar 📍

Osietra

Baeri

Served with Blinis | Egg White | Crème Fraîche | Chives | Shallots

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

10 g | 30 g

45 | 135

40 | 120

Traudi's Mustard Pickles

"This recipe is from my mother's kitchen. And that's exactly how it should taste - honest, familiar, and prepared with lots of love."

"Das Rezept stammt aus der Küche meiner Mutter. Und genau so soll es auch schmecken - ehrlich, vertraut und mit viel Liebe zubereitet."

Roland Hamberger,
Managing Director

Small Snacks

Traudi's Mustard Pickles ✓🌱	6
Bread & Spread ♡	12
Trio of Spreads Sourdough Bread <i>Dreierlei Aufstriche Sauerteigbrot</i>	
Beef Tartare ♡🌱	28
Shallots Chives Truffle Mayonnaise <i>Schalotten Schnittlauch Trüffel-Mayonnaise</i>	Add Fries +5 <i>Dazu Pommes +5</i>
Homemade Pickled Sardines 🌱	18
Traudi's Mustard Pickles Citrus Ciabatta <i>Traudi's Senfgurken Zitrusfrüchte Ciabatta</i>	
Lobster Roll	28
Lobster Tail Chili Salsa Sesame Mayonnaise Brioche <i>Hummer Schwanz Pfefferoni Salsa Sesam Mayonnaise Brioche</i>	Add Fries +5 <i>Dazu Pommes +5</i>
Baked Cauliflower ✓🌱	16
Cauliflower Honey Chili Mayonnaise <i>Karfiol Honig-Chili-Mayonnaise</i>	
Beef Consommé	15
Sliced Pancakes Root Vegetables Chives - Add: Semolina or Liver Dumpling <i>Frittaten Wurzelgemüse Schnittlauch - Dazu Grießknödel oder Leberknödel</i>	Each 4.5 <i>je 4.5</i>
Leek Soup	14
Hashbrown Spring Onion <i>Rösti Jungzwiebel</i>	

Wiener Schnitzel

[/WEE-ner SHNIT-zel/]

A dish consisting of a thin slice of veal that is breaded, fried, and garnished - A must when in Vienna!

Ein Gericht aus einem dünnen Kalbsschnitzel, paniert, gebraten und garniert – ein absolutes Muss bei einem Besuch in Wien!

Great Snacks

Wiener Schnitzel ♡	38
Breaded Veal Escalope Parsley Potatoes Cucumber Cream Salad Cranberry Sauce Lemon <i>Paniertes Kalbsfleisch Petersilienerdäpfel Gurken-Rahmsalat Preiselbeeren Zitrone</i>	
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>	
"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
Mayonnaise 🌿 🍷 🍷	5
Truffle Sesame Honey-Chilli Dijonnaise <i>Trüffel Sesam Honig-Chilli Dijonnaise</i>	



Sweet Snacks

Apfelstrudel	17
To Choose: Vanilla Sauce Vanilla Ice Cream <i>Zur Wahl: Vanillesauce / Vanilleeis</i>	
Freshly Baked Cakes	10
To Choose : Cake Guglhupf <i>Zur Wahl: Kuchen / Guglhupf</i>	
More Than Strawberries	15
Whipped Cream Lime Sugar Vanilla Sugar Rum <i>Schlagobers / Limettenzucker / Vanillezucker / Rum</i>	
Raspberry Dream	15
Raspberry Sorbet Cherry Blossom Sorbet Vanilla Ice Cream Blondie Whipped Cream Raspberry Sauce <i>Himbeersorbet / Kirschblütensorbet / Vanilleeis / Blondie / Schlagobers / Himbeersauce</i>	
Ice, Ice, Mokka	13
Vanilla Ice Cream Espresso - Add Espresso Martini <i>Vanilleeis / Espress - Dazu Espresso Martini</i>	
Homemade Ice Cream & Sorbet	4,5
Add Whipped Cream <i>Dazu Schlagobers</i>	
Mochi	10
To Choose: Black Sesame Matcha Coconut Pistachio Yuzu <i>Zur Wahl: Schwarzer Sesam / Matcha / Kokosnuss / Pistazie / Yuzu</i>	

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

Gerne informiert Sie unser Servicepersonal über Allergene Inhaltsstoffe. Letzte Speisebestellung um 22:30 Uhr.

"In a perfect world, everyone would have a glass of Champagne every evening."

Willie Gluckstern

Champagne & Sparkling

WINE

	G B
Pol Roger, Réserve, Brut France	27 155
Louis Roederer, Blanc de Blancs, Brut ♡ France	44 270
Ayala, Rosé Majeur, Brut France	28 165
Laurent-Perrier, Rosé, Brut ♡ France	38 245
Bründlmayer, Rosé, Brut Austria	16 85
Charles Bauer, Crémant d'Alsace, Brut France	12 65
Geiger Birnenschaumwein ♡ Austria	17 90
Verjus Pèti Fizz, Tement ♡ Austria	10 60

	Demi Bottle
Louis Roederer, Brut France	115 185
Billecart-Salmon, Rosé, Brut France	155 240
Ruinart, Blanc de Blanc, Brut France	190 260
Krug, Brut France	415 650

*Ask our staff members for the complete collection. Champagne by the glass is served in a 10cl measure.
Bitte fragen Sie unsere Mitarbeiter nach dem vollständigen Weinsortiment. Champagner wird glasweise in 10cl serviert.*

Fuhrgassl-Huber

The winery and traditional Heuriger Fuhrgassl-Huber has been crafting exquisite wines from Vienna's finest vineyards for generations. Combining passion and charm with a deep respect for family values, tradition, and the tastes of modern wine lovers.

Das Weingut & der Heurige Fuhrgassl-Huber verbindet seit Generationen Leidenschaft, Tradition und Charme, und schafft dabei erlesene Weine aus den besten Wiener Lagen, abgestimmt auf die Ansprüche moderner Genießer.

White & Red

WINE

	G B		G B
Grüner Veltliner, Am Berg, Bernhard Ott, Austria	9 55	Zweigelt, Kieselstein Claus Preisinger, Austria	10 60
Wiener Gemischter Satz, Ried Mitterberg, Fuhrgassl-Huber, Austria	9 55	Blaufränkisch, Burgenland Moric, Austria	14 75
Weißburgunder, Südsteiermark, Kodolitsch, Austria	10 60	Pinot Noir, Bourgogne Rouge Agnès Paquet, France	18 105
Gelber Muskateller, Sand & Schiefer, Tement, Austria	12 65	2016 Brunello di Montalcino, ✓ Castiglion del Bosco, Italy	33 185
Chardonnay, St. Georg, Sohm & Kracher, Austria	17 95	2019 Cabernet Sauvignon, Artemis ✓ Stags Leap, USA	34 210
2020 Grüner Veltliner, Rosenholz, ✓ Clemens Strobl, Austria	16 85	2017 Margaux, ✓ Château Durfort-Vivens, France	47 325
2024 Sancerre, ✓ Domaine Vacheron, France	20 115		
2022 Chablis, 1er Cru Montmains, ✓ Domaine Chevallier, France	22 130		

Ask our staff members for the complete collection. Wine by the glass is served in a 10cl measure.
Bitte fragen Sie unsere Mitarbeiter nach dem vollständigen Weinsortiment. Wein wird glasweise in 10cl serviert.

Rosé

WINE

Rosalie, Constanze, Bernhard Ott, Austria

Whispering Angel, Château d'Esclans, France

G | B

12 | 65

16 | 85

Sweet & Fortified

WINE

2021, Grüner Veltliner, Eiswein, Nigl, Austria

2010, Sauternes 1er Grand Cru Classé, Château Guiraud, France

Royal Oporto, White Port, Portugal

Niepoort, 10 Year Old Tawny, Port, Portugal

Lustau, Fino Jarana, Sherry, Spain

Lustau, Amontillado Escuadrilla, Sherry, Spain

Lustau, Pedro Ximenez, Sherry, Spain

5cl

11

20

7

12

9

12

14

*Ask our staff members for the complete collection. Wine by the glass is served in a 10cl measure.
Bitte fragen Sie unsere Mitarbeiter nach dem vollständigen Weinsortiment. Wein wird glasweise in 10cl serviert.*

Herbarium & Garden

Herbarium & Garden celebrates the union of nature and craftsmanship. Our signature cocktails are created with seasonal herbs, fresh botanicals, and carefully selected ingredients - composed with attention to detail and inspired by the rhythm of the seasons.

Herbarium & Garden zelebriert die Verbindung von Natur und Handwerkskunst. Unsere Cocktails werden aus saisonalen Kräutern, frischen Pflanzen und sorgfältig ausgewählten Zutaten kreiert – mit viel Liebe zum Detail und inspiriert vom Rhythmus der Jahreszeiten.



Signature COCKTAILS



Cold Tea Ceremony 20

Baiju | Jasmine | Lemongrass | Umesu

Basil Affair 20

Vodka | Bergamot | Melon | Grapes | Lime

Fresh Cut Lemon Balm 21

Gin | Green Apple | Cucumber | Tonic

Rosemary Garden 22

Whiskey | Earl Grey | Rosemary | Mango Tonic

Elderflower Elixir 22

White Tea | Rum | Apricot Schnapps

Bergamot Whisper 23

Lavender Vodka | Earl Grey | Italicus | Verjus | Olive

Garden Experiment 23

Chive Vodka | Pear | Verjus | Blueberry

GUEST COCKTAIL

Brazilian Sunset 24

Tequila | Rose Syrup | Lychee | Lemon

Rosewood São Paulo, Bela Vista

Rua Itapeva, 435 Bela Vista

SP 01332-000, Brazil

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

Während unsere Karte unsere Signature-Kreationen hervorhebt, bereitet unser Team auf Wunsch gerne jeden klassischen Cocktail für Sie zu.

Spritz & NH Special

COCKTAILS

Pink W-OTT-ermelon Spritz Watermelon Rosalie Ott Lime	14
Donau Spritz Bergamot Apricot Lemon Prosecco	14
Capri Spritz Calamansi Lemon Basil Prosecco	16
Strawberry Basil Spritz Gin Strawberry Basil Lemon Prosecco	16
Passion Fruit Spritz Vodka Passion Fruit Lime Prosecco	16
Lychee Martini Vodka Lychee	19
Matcha Martini Vodka Vanilla Coconut Matcha Yuzu	19
Smoke in the Room Whisky Ginger Lemon Maple Syrup Cranberry Egg White	20
Mediterranean Sbagliato Campari Herbal Liquor Olive	23

Low Spirit

COCKTAILS



Geiger Birnenschaumwein

Austria

17

Rød, Sparkling Tea, Lysegrøn

Denmark

14

No Spirit

COCKTAILS



Nogroni

Alcohol-free Gin | Jasmin Tea | Bitters

14

Bellino

Peach Puree | Alcohol-free Sparkling Wine

11

Verjus Pèti Fizz, Tement

Austria

10

Tuscan Summer

Orange Juice | Grapefruit Juice | Rosemary | Soda

8

Apricot Rosemary Lemonade

8

Grape Verjus Lemonade

8

Basil Lemonade

8

Louis XIII Cognac

REMY MARTIN, FRANCE

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



Draft

BEER

	3cl
Ottakringer Wiener Original , Lager	8
Ottakringer , Pils	8
Brauwerk, Hellberry Red , IPA	8

Bottled

BEER

	3.3cl
Budweiser Budvar Original , Lager	8
Die Weisse Hell , Pale Wheat Beer	8
Ottakringer Non-Alcoholic , Null Komma Josef 	6

Juices

Freshly Squeezed Juices Orange Grapefruit	8
Freshly Blended Juices Detox Green Mixed Berries	8
Bottled Juices Apple Apricot Pear	8

Soft Drinks & Water

Tonic Water Olive Lemonade, Le Tribute, 200ml	8
Spicy Ginger Beer Ginger Ale Pink Grapefruit Mystic Mango, Thomas Henry, 200ml	7
Coca Cola Coca Cola Zero, 200ml	6
Almdudler Fanta Sprite, 330ml	6
Soda Water, 500ml	5
Vöslauer Still Sparkling, 330ml 750ml	5 10



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

Voll- / Mager- / Mandel- / Hafer- / Soja- / Laktosefreie Milch erhältlich

NEUE HOHEIT BAR



Denotes wines served using a Coravin



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



Denotes beverages with no alcohol 0,0%Vol



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 taxes.*