

Café – Bar – Bistro Sophie

Sophie Chotek (1868–1914)

Duchess of Hohenberg and wife of Archduke Franz Ferdinand, was an extraordinary woman, at first not by rank, but always by character. Born into the Bohemian high nobility, yet not part of the ruling Habsburg dynasty, she lived between worlds at the Viennese court: Too aristocratic for bourgeois society, yet not considered equal within the strict hierarchy of the imperial family.

From this position grew her unique role as a bridge between people. Sophie was known as a warm and gracious hostess who brought together guests beyond rank and background in a personal setting shaped by gentle elegance — calm, attentive, and free of courtly distance.

For centuries, this place has been one of gathering. Where the gardens of the Palais now lie, vineyards and orchards once flourished — quiet witnesses to a setting shaped by nature, exchange, and inner calm.

Bar Sophie carries this spirit forward: a modern Viennese salon, a fertile ground for encounters without formality, conversations without haste, and a kind of quiet hospitality that lingers long after the evening ends.

Food from 11:30 am – 10:00 pm

Starters & salads

Goat cheese with herbs A,G,N € 12,5
Tzatziki/olives/hummus
Home-made focaccia

Cucumber & Fig A,G € 14,5
Cucumber granite/feta foam/wild herb salad
nuts/figs/home-made focaccia

Soups

Vichyssoise G,L € 7,5
Potato and leek chilled soup

Viennese soup pot A,C,G,L € 8,6
Prime boiled beef/vegetables/sliced pancakes

Sophie's goulash soup G,L € 8,9
Vegetables/beef/green bell pepper/piri piri
sour cream

Main course

Corn fed chicken supreme A,C,G € 23,5
Braised corn feed chicken/purple potato puree
chimichurri

Club sandwich A,C,G € 17,5
Chicken breast/crispy bacon/tomatoes
leaf salad/egg

truffle mayonnaise C,G,M € 3,2

„Ripperl“ G,M € 22,0
Sous vide roasted pork ribs
(caraway, marjoram, garlic, coffee)
Rosemary potatoes, cabbage salad, sour cream

Salmon & lemon A,C,D,G,L € 25,0
Grilled salmon/garden herb Trofie
lemon oregano sauce

Tender wheat risotto A,C,G € 18,5
Creamy Ebly/fresh garden herbs/Parmesan
colorful summer salad

Sweets

Creme Caramel ^G € 8,9

Fresh berries/mint

Topfen & Zwetschke ^{A,C,G,O} € 8,9

Fluffy curd cheese dumpling/plums
butter bread crumbs

“Kaiserschmarren” ^{A,C,G,O} € 10,9

stewed plums

Cheese ^{A,G,H} € 13,5

Appenzeller/Roter Mönch/Heumilch Camembert
Gorgonzola Panna DOC/marinated pear/grapes
seeds/fig chutney

Signature Drinks

Sophie & Cherrie € 14,2
Broker's Gin, Red orange bitter aperitif,
fresh orange juice, cherry juice, lemon juice,
salty caramel syrup

Royal Chotek € 14,2
Stolichnaya, elder flower syrup,
lime, champagne, lime zest

Die Herzogin/The Duchess € 14,2
Barcelo blanco, blue curacao, apple juice, lime juice,
cinnamon, lime zest

Aperitif

Wermuth Spritz ° € 8,9
Lustau rosso, Kattus spumante, orange

Aperol Veneziano ° € 8,9
Aperol, Kattus spumante, soda

Hugo ° € 8,9
Kattus spumante, mint, lime, elder syrup, soda

Mimosa ° € 8,9
Kattus Cuvee No1, fresh orange juice

Ziro Veneziano ° € 8,9
Kattus spumino, bittersweet apero, soda

Ziro Mimosa ° € 8,9
Kattus spumino, orange juice

Ziro Hugo ° € 8,9
Kattus spumino, mint, lime,
elder syrup, soda

Negroni € 13,5
Broker's gin, Lustau rosso, Campari

Espresso Martini € 12,9
Stolichnaya vodka, Kahlua, espresso, sugar syrup

Sparkling wine & champagne °

Kattus Cuvee No1	0,125l	€	7,2
	0,75l	€	42,0
Roederer Collection Brut 247	0,125l	€	32,5
Deutz Brut Classic	0,75l	€	169,0
Roederer Collection Brut 246	0,75l	€	176,0
Laurent Perrier Brut Cuvee Rose	0,75l	€	198,0
Roederer Cristal Brut Bio 2016	0,75l	€	720,0

White wine°

Wiener Gemischter Satz 2025

Winery Wieninger, Wien	0,125l	€	6,2
	0,75l	€	36,0

Grüner Veltliner Federspiel Rotes Tor 2024

Winery Hirtzberger, Wachau	0,125l	€	7,9
	0,75l	€	46,9

Schwarz Weiss

Winery Schwarz, Andau	0,125l	€	8,2
	0,75l	€	48,9

Welschriesling DAC 2024

Winery Tschermonegg, Steiermark	0,125l	€	5,6
	0,75l	€	32,0

Grüner Veltliner Fass 4 2024

Winery Ott, Wachau	0,75l	€	58,5
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Sauvignon Blanc Gamlitz, DAC 2024

Winery Sattlerhof, Südsteiermark	0,75l	€	59,0
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Chardonnay Selection Bio, 2021

Winery Wieninger, Wien	0,75l	€	65,5
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Gelber Muskateller DAC Vulkanland 2024

Winery Pfeiffer, Steiermark	0,75l	€	38,0
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Far&Son – non alcoholic food accompaniment

Sparkling lemongrass & kaffir	0,125l	€	8,9
Lemongrass & kaffir	0,125l	€	8,9
Hibiskus	0,125l	€	8,9

Red wine & rose ^o

Zweigelt Schwarz Rot

Winery Schwarz, Andau	0,125l	€	8,5
	0,75l	€	50,0

Blaifränkisch Heideboden 2024

Winery Pittnauer, Gols	0,125l	€	6,2
	0,75l	€	36,0

CUVEE „The Butcher“ 2021

Winery Schwarz, Andau	0,125l	€	7,8
	0,75l	€	45,9

Merlot Reserve

Winery Aumann, Thermenregion	0,75l	€	42,0
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Cabernet Sauvignon Selection 2023

Winery Salzl, Illmitz	0,75l	€	38,5
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Seerose BIO 2024 (ME/CS/BF)

Winery Strehn, Deutschkreutz	0,125l	€	7,6
	0,75l	€	44,8

Draft beer ^A

Stiegl Pils	0,3l	€	5,2
	0,5l	€	6,4

Beer from bottle ^A

Stiegl 0,0% Flasche ^A non alcoholic	0,33l	€	5,2
Ottakringer Wiener Spezial	0,33l	€	5,2
Ottakringer Zwickl Bio	0,5l	€	6,4
Franziskaner wheat beer	0,5l	€	7,5
Franziskaner wheat beer non alcoholic	0,5l	€	7,5
Corona Cero ^A non alcoholic	0,35l	€	6,9

Fruit brandy & grappa 2cl

Gölles fruit brandy	€	4,5
Gölles pear brandy	€	7,6
Gölles apricot brandy	€	8,6
Gölles rowanberry brandy	€	15,5
La Grappa Moscato, Nonino	€	5,2
Grappa Poli Sassicaia 2019	€	15,5

Vermuth, port wine & sherry 4cl °

Lustau bianco	€	5,8
Lustau rose	€	5,8
Lustau rosso	€	5,8
Lillet blanc	€	5,8
Sissi vermuth	€	8,7
Jarana Fino Sherry Lustau	€	4,8
Don Nuno Oloroso Sherry Lustau	€	6,9
Taylors Vintage Port	€	6,8

Bitters 4cl

Undone No 5 non alcoholic (Bittersweet apero)	€	5,8
Campari °	€	5,8
Cynar °	€	4,8
Fernet Branca °	€	4,9
Fernet Menta °	€	5,5
Averna °	€	5,2
Amaro Nonino Quintessentia	€	8,2

Liqueur 4cl

Baileys °	€	4,8
Mozart (Chocolate Cream) °	€	5,4
Amaretto Disaronno	€	5,5
Drambuie	€	7,5
Cointreau	€	5,8
Grand Marnier Cordon Rouge	€	9,6

Vodka 4cl

Stolichnaya	€	5,8
Ketel One	€	6,2
Haku House of Suntory	€	9,8
Absolut Elyx	€	12,6
Belvedere	€	10,9
Grey Goose	€	10,9

Gin 4cl

Tanqueray 00 non alcoholic	€	5,8
Broker's gin	€	5,8
Bombay Premier Cru murcian lemon	€	8,6
Hendrick's	€	12,2
Hendrick's white	€	12,2
Blue Gin BIO Austria-Reisetbauer	€	12,2
The Botanist dry gin	€	13,5
Monkey dry gin	€	14,5

Rum 4cl

Undone No 1 non alcoholic		
Jamaican dark cane (not rum)	€	5,8
Myers rum	€	4,2
51 Cachaca	€	5,8
Pampero aniversario	€	7,5
Barcelo Imperial	€	8,5
Barcelo Dorado Gold	€	5,4
Doorly's rum XO	€	9,8
Pyrat XO	€	10,3
Brugal 1888	€	11,5
Ron Zacapo solera	€	17,2

Anisette 4cl

Sambuca Molinari	€	4,9
Ricard	€	7,9

Tequila 4cl

1800 Reposado tequila	€	9,8
Patron anejo	€	17,2
Don Julio 1942	€	36,0
1800 Milenio extra anejo	€	38,2
Clase Azul Reposado	€	48,9

Armagnac, Calvados & Cognac 4cl °

Cles de Ducs XO	€	18,5
Papidoux XO	€	7,5
Remy Martin VSOP	€	13,2
Carlos I Imperial XO	€	15,2
Hennessy XO	€	44,6
Hine Antique XO	€	44,6

Scotch, Irish, Islay, Bourbon & Single Malt 4cl

Dimple Selection Blended Scotch	€	8,9
Monkey Shoulder Blended Malt	€	9,2
Chivas Regal 18y	€	19,2
Bruichladdich Islay Barlay Single Malt	€	19,5
Laphroaig 10y Islay Single Malt	€	22,0
Laphroaig Lore Single Scotch	€	24,5
Glendalough Double Barrel Irish	€	13,8
Dinglebride Irish Single Whiskey	€	26,8
Dalwhinnie 15y	€	19,8
The Macallan 12y	€	25,2
Lagavulin 16y	€	26,2
Dalmore Cigar malt reserve	€	28,9
The Macallan 15y	€	32,5
Glenmorangie Signet Highland Single Malt	€	42,0
The Macallan 18y	€	44,5
Hibiki Harmonie Blend Whisky	€	28,2
The Kurayoshi 12Y Pure Malt	€	33,5
Jack Daniels Old No 7	€	7,2
Buffalo Trace, Kentucky Straight Bourbon	€	8,2
Woodford Reserve Double Oaked	€	14,2

Non alcoholic drinks

Fresh orange juice	0,125l	€	3,8
Coca-Cola	0,33l	€	5,2
Cola Zero	0,33l	€	5,2
Almdudler	0,33l	€	5,2
Thomas Henry tonic water	0,2l	€	6,2
Schweppes tonic water	0,2l	€	5,2
Schweppes bitter lemon	0,2l	€	5,2
Schweppes ginger ale	0,2l	€	5,2
Ice tea peach/lemon	0,33l	€	5,1
Apple juice/orange juice Rauch	0,2l	€	4,9
Black currant juice Rauch	0,2l	€	5,1
Apple juice/orange juice Rauch			
with soda or with tap water	0,25l	€	3,9
	0,5l	€	4,8
Red Bull energy drink	0,25l	€	8,8

Vöslauer mineral water

Still oder sparkling	0,33l	€	3,9
	0,75l	€	7,2

Soda*	0,25l	€	2,2
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Soda with lemon*	0,25l	€	3,6
	0,5l	€	4,9

Soda with elder flower syrup*	0,25l	€	3,6
	0,5l	€	4,9

Illy coffee

Espresso	€	3,7
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Double espresso	€	5,6
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Americano	€	4,9
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Melange ^G	€	5,2
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Cappuccino ^G	€	5,2
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Latte macchiato ^G	€	5,6
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“Fiaker” ^{G,O}	€	8,2
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(double espresso/whipped cream/rum)

Viennese ice coffee^{A,G}	€	8,9
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Vanille ice/whipped cream/hip

Hot chocolate^G	€	5,6
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with whipped cream

<u>Ronnefeldt tea pot</u>	€	5,5
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- English breakfast
- Earl grey
- Green Dragon Lung Ching
- Jasmin gold
- Mountain herbs
- Natural mint
- Sweet berries

Allergen labelling

A – Gluten

B – Crustaceans

C – Egg

D – Fish

E – Peanuts

F – Soya

G – Milk

H – Tree nuts (e.g. walnuts, hazelnuts, almonds...)

L – Celery

M – Mustard

N – Sesame

O – Sulphur dioxide & sulfites

P – Lupin

R – Molluscs

*** Youth drink**

Prices include VAT