



🌀 Welcome to Joyce! 🌀

We specialize in contemporary and international European fusion cuisine with "a light touch of Asia".

Our dishes are prepared to the highest standards with consideration for the respective season and fresh, homemade and regional ingredients. We pay great attention to detail in every aspect and look forward to serving you lovingly prepared dishes with excellent service.

We are happy to help you with any questions you may have.

If you eat with pleasure and fun, it tastes better.

Your Joyce Team

Soups

- All night cooked Beef Broth** ^{ACL} €6.5
“Frittaten” – Viennese style cut up pancakes | vegetables
- Asparagus Soup** ^{AG} €8.5
Fried green asparagus
- Slow cooked Fish Soup** ^D €8.3
à la Halászlé (paprized fish soup)
Potatoes | small pieces of fish
- Daily Soup** €6.1
Please ask our service team

Starters

- Fish Tartar (house pickled arctic char)** ^{GDLF} €15.9
Lamb’s lettuce marinated in verjuice | pickled asparagus
- Asparagus Salad** (VEGETARIAN) ^G €12.9
Strawberries | goat cheese | lettuce
- Burrata** (VEGETARIAN) ^G €13.9
Colorful cherry tomatoes | olive oil | aceto balsamic | rocket salad
- Beef Carpaccio** ^G €12.5
Rocket salad | parmesan cheese | olive oil | short roasted green asparagus
- Calamari Fritti** ^{AG} €14.7
Rocket salad | cherry tomatoes | lime-honey dip

Make your own salad

Lettuce with balsamic honey marinade
& cherry tomatoes

€5.90

+ Topping of your choice

Short roasted
beef



€5.90

Goat
cheese[®]



€4.90

House pickled
fish tartar[®]



€6.20

Avocado[®]



€3.90

2 pcs. falafel



€3.80

Herb
croutons[®]



€1.20

Serrano
ham



€3.10

Panko
chicken fillet[®]



€5.30

Mini
mozzarella[®]



€2.50

Parmesan[®]



€1.50

Cucumbers



€1.00

Homemade
tortilla chips



€1.50

Bell pepper



€1.20

Sautéed
mushrooms



€3.20

King prawn[®]



€4.00

3 pcs. dates
wrapped in bacon



€4.70

Main courses

- Beef Tartar Burger** (Bio-Brioche bun from “Joseph Brot“) ^{AGM} €15.9
Chili mayo | roasted onions | lettuce
Optionally with homemade fries + €5
- Pulled Pork Burger** (Bio-Brioche bun from “Joseph Brot“) ^{AGF} €14.9
Coleslaw
Optionally with homemade fries + €5
- Breast of corn-fed Chicken** (waiting time 15 min.) ^G €18.2
Mashed potatoes | roasted asparagus | vegetables
- Wiener Schnitzel from Pork | Veal** ^{ACGN} €16.2 | €24.9
With homemade potato-lettuce salad
- Boiled Rump of Viennese Beef** ^G €18.9
“Rösti” – hash browns | vegetables | chive sauce
- Rump Steak** ^{GG} €27.9
Truffled mashed potatoes | 48 hours cooked beef jus
Optionally with fried green asparagus + €5
- Asparagus Semolina** ^{AG} (VEGETARIAN) €15.5
Roasted green asparagus | pickled purple haze carrot | wild garlic oil
Optionally with goat cheese +€4.9
- Asparagus Risotto** ^G (VEGETARIAN) €16.9
Optionally with flamed salmon trout ^D +€6.2
with calamari fritti ^{AB} +€6.2
with short roasted beef +€5.9
- Carrots Trio** (VEGAN) €14.9
*Oxheart carrots ragout | cream of white carrots |
pickled purple haze carrots*
Optionally with goat cheese ^G (VEGETARIAN) +€4.9
- King Asparagus** ^{GG} (VEGETARIAN) €21.9
Mashed potatoes | spinach | egg tartar | sprouts
- Daily Fish** (fished from Austrian waters) ^{GD} €25.9
*Cream of peas | poached white asparagus | serrano chips |
pickled rhubarb | asparagus foam*

Desserts

- Joyce 's chocolate Brownie** (served warm) ^{GG} €7.9
Almonds | coconut ice cream
- “Palatschinke“ – Viennese pancake** ^{ACG} €4.1 | €6.5
Homemade apricot jam
1 pc. | 2 pcs.
- “Topfenstrudel” – Homemade curd cheese strudel** ^{ACG} €6.9
Optionally with homemade vanilla sauce + €3
- Caramel panna cotta** ^{ACG} €6.9
Fresh strawberries | mint | mango-cream
- Sgroppino** (ital. mixed Sorbet-Drink)
with vodka [©] €9
with prosecco [©] €7.8
with cloudy apple juice (nonalcoholic) €6.8
- Dark chocolate mousse** (Best Belgian chocolate) ^{CG} €7.4
Mango-cream | marinated strawberries | caramelized white chocolate
- Dessert platter for two** €19.9

Drinks

Homemade Lemonades

	<u>0.5L</u>
Lemongrass ginger lemonade	€4.80
Passion fruit lemon lemonade	€4.80
Elderflower mint lemonade	€4.80
Apricot passion fruit ice tea	€4.80
Lemon mint ice tea	€4.80

Refreshments

Gasteiner water <i>still / sparkling</i>	0.33L 0.75L	€3.60 €5.80
Coca cola <i>classic / zero</i>	0.33L	€4.20
Soda	0.25L 0.50L	€2.60 €3.60
*Soda lemon / raspberry	0.25L 0.50L	€2.90 €4.90
Apple juice <i>cloudy</i>	0.25L	€3.90
Apple juice <i>sparkling</i>	0.25L 0.50L	€3.40 €5.00
Organic apricot juice	0.20L	€4.20
Organic black currant juice	0.20L	€4.20
Mango juice	0.20L	€4.20
Organic rhubarb <i>sparkling</i>	0.33L	€5.00
Kinley Tonic Bitter Lemon Ginger Ale Rose		€3.80

*Youth drink

Beer[®]

Draught	<u>0.2L</u>	<u>0.3L</u>	<u>0.5L</u>
Stiegl <i>lager</i>	€3.10	€4.20	€5.10
Stiegl <i>organic unfiltered</i>	€3.40	€4.40	€5.50
Bottled			<u>0.5L</u>
“Radler” <i>beer mix with lemonade</i>			€4.90
Stiegl Weiss <i>wheat beer</i>			€4.90
Stiegl Freibier <i>non-alcoholic</i>			€4.80

Aperitiv / Spritzer[®]

	<u>0.25L</u>
White wine <i>sparkling</i>	€4.10
Joyce <i>spritz</i>	€6.80
Aperol <i>spritz</i>	€6.80
Campari <i>spritz</i>	€6.80
Lillet <i>spritz</i>	€6.10
Hugo	€6.50
Campari <i>soda</i>	€5.10
Campari <i>orange</i>	€5.90
Prosecco <i>Briosio vino spumante</i>	0.1L €5.20
Rosé <i>sparkling Dürnberg</i>	0.1L €5.50

Wine in the glass®

White	0.75L	1 8
Grüner Veltliner Hochstrass DAC 2021 <i>Hofbauer Schmidt</i>	€30.00	€5.20
Wiener Gemischter Satz DAC bio 2021 <i>Wieninger</i>	€32.00	€5.40
Gelber Muskateller Vulkanland Steiermark DAC 2021 <i>Pfeifer</i>	€30.00	€5.20
Riesling Federspiel 2022 <i>Domäne Wachau</i>	€30.00	€5.20
Chardonnay bio 2021 <i>Christ</i>	€32.00	€5.40
Sauvignon Blanc Kalk & Kreide Südsteiermark DAC bio 2021 <i>Tement</i>	€39.00	€6.60
Red	0.75L	1 8
Zweigelt Heideboden 2020 <i>Mattias Gsellmann</i>	€32.50	€5.50
Blaufränkisch 2020 <i>Paul Kerschbaum</i>	€31.50	€5.30
Cuvee Small Hill Red 2020 <i>Hillinger</i>	€33.00	€5.60

Bottled Wine®

White

Roter Veltliner Symphoniker 2021 <i>Setzer</i>	0.75L	€30.00
Riesling Alte Reben Sieverung 2021 <i>Kroiss</i>		€37.00
Grüner Veltliner Kammern Kamptal DAC bio 2021 <i>Hirsch</i>		€43.00

Red

	.75L	
Rubin Carnuntum 2021 <i>Grassl</i>		€32.00
Pinot Noir vom Schloss bio 2018 <i>Graf</i>		€39.00
Redmont 2019 <i>Markowitsch</i>		€49.00
Haideboden 2018 <i>Umathum</i>		€51.00

Sparkling / Champagne®

		0.75L
Prosecco <i>Brioso vino spumante</i>		€35.50
Rosé Sparkling <i>Dürnberg</i>		€38.00
Schlumberger <i>Grüner Veltliner</i>		€45.00
Schlumberger <i>Rosé</i>		€45.00
Moet & Chandon <i>Imperial</i>	0.2L	€35.00
Moet & Chandon <i>Rosé</i>	0.2L	€39.00

Tea Specials



MOUNT DARJEELING

€4.80

An exclusive Darjeeling which only grows in special altitudes
– for unrivaled taste.

HEY EARL GREY (Classic | Surprising | Selected)

€4.80

With its unusually fresh notes of bergamot
this black tea is for connoisseurs.

SENGHA MORNING BLOSSOM

€4.80

A flavored, mild green tea,
with a delicate fruity note and
marigold blossom and rose petals.

GREEN TEA GREETINGS

€4.80

An off-dry leaf tea from China, homeland of tea.
Honey-colored infusion.

WILD BERRY WONDER

€4.80

A fruit tea mix of sweet berries, delicious and
refreshing for any time of the day.

VITALIZING HERBS

€4.80

A herbal tea with honey bush, peppermint, cinnamon,
liquorice, lemongrass and marigold blossoms.

ROOIBOS SAFARI

€4.80

Pleasantly smooth rooibos tea from the hillsides
of the Cederberg mountains in South Africa.

QUEEN CAMOMILE

€4.80

A delicious camomile tea made exclusively of highest quality plants.

GINGER-MINT TEA (homemade)

€4.80

Our homemade tea blend of ginger, mint and herbs.
Soothing, healthy and refreshing. According to mama's recipe.

YUZU HONEY TEA (homemade)

€4.80

A delicious, calming tea made of Yuzu, a Chinese citrus fruit, and valuable honey.

Coffee



Espresso small

€2.90

Espresso macchiato[®]

€3.10

Espresso large

€4.40

Espresso macchiato large[®]

€4.60

Melange / Cappuccino[®]

€3.90

“Verlängerter” (Americano)

€3.70

Caffè Latte[®]

€4.90

All the coffees are also available decaffeinated.
For milk alternatives, please contact our service staff.

Hot Chocolate[®]

Hot Chocolate

€4.60

with rum

+ €1.50

Allergens

- ☒ = Cereals containing gluten
- ☒ = Crustaceans and crustacean products
- ☒ = Eggs and egg products
- ☒ = Fish and fish products (except fish gelatine)
- ☒ = Peanuts and peanut products
- ☒ = Soya (beans and products thereof)
- ☒ = Milk and milk products (including lactose)
- ☒ = Nuts and nut products
- ☒ = Celery and celery products

- Ⓜ = Mustard and mustard products
- ☒ = Sesame seeds and sesame products
- ☒ = Sulphur dioxide and products thereof (sulphites)
- ☒ = Lupins and lupin products
- ☒ = Molluscs (snails, mussels, squid, etc.)



Enjoy your meal!

For all the latest news and information, you can also find us online!
Or watch us cook live on Twitch!



[Joyce Restaurant](#)



[joyce.restaurant](#)

 TikTok

[joyce.restaurant](#)



[twitch.tv/chef_jan](#)

[www.restaurant-joyce.at](#)