

A photograph of a restaurant interior. In the foreground, a white plate with a gold rim holds a dessert consisting of two green-tinted pastries, a scoop of white ice cream topped with golden crumbs, and a drizzle of white sauce. The background shows a table with a white cloth, a glass of water, and a chair. A large window in the background looks out onto a lush green garden.

Journich

Dessert Menu

Desserts

Pistachio Baklava Nougatine, vanilla ice cream Bassam	\$17
Knafeh Angel hair pastry (kadayif) layered with ricotta, pistachio and gomme served with ice cream of the day	\$23
Chocolate Parfait With honeycomb, vanilla ice cream	\$17
Creme Brulee Orange infused with mixed berries	\$17
Cheese Selection 1/2 With fresh and dried fruits, crackers	\$16 / 26
Jounieh's Affogato Add liqueur of your choice	\$10 / \$17
Selection of Ice Cream & Sorbet (2 scoops) Please ask our friendly staff	\$13
Dessert platter for 4 Combination of house desserts served with fruit sorbet and vanilla ice cream	\$59

Dessert Cocktails

Strawberry Delight Strawberry syrup, strawberries, ice cream, milk Add a shot of strawberry liquor \$4	\$16
Latte Martini Hazelnut syrup, coffee, milk Add a shot of Frangelico \$4	\$16

Espresso

Coffee	\$5/ L \$5.50
Iced Coffee Served with ice cream	\$9.50
Loose Leaf Teas English Breakfast, Earl Grey, Green Sencha, Peppermint Organic Chamomile	\$5
Chai Latte	\$5 / L \$5.50
Lebanese Coffee	\$6 P/P

Dessert Wine

Served with dried figs and dates

Baumard Carte D'or France	G \$17 / B \$59
Royal Tokay Aszu 5 Puttongyos Hungary	G \$35 / B \$80

Ports & Fortifieds

Served with dried figs and dates

East India Solera Sherry Spain	\$13
Galway Pipe Port South Australia	\$15
Penfolds Grandfather Port South Australia	\$25

Digestives

Served with dried figs and dates

Averna Italy	\$11
D.O.M Benedictine France	\$11

Cognacs

BAS Armagnac 1996 France	\$25
Remy Martin VSOP France	\$35
Martel Cordon Bleu France	\$45
Martell XO France	\$50