



Breakfast

毎月、80%以上の料理に山形・庄内産の食材を使用した和食メニューをbuffestスタイルでご用意します。庄内で暮らす人々が日常やハレの日に食べている郷土色豊かなおかずやご飯をテーブルいっぱいにならべてお楽しみください。

Every month, a buffet-style Japanese menu is offered, with over 80% of the dishes using ingredients from Shonai. Enjoy a table full of local dishes that the people living in Shonai eat on everyday and special occasions.

10月の地産地消率

Percentage of the dishes using ingredients from Shonai

84%

朝食で提供している料理全体に占める、山形・庄内産の食材を使用した料理の割合です。

10月は、全38品のうち 32品に庄内産の食材を使用しています。

※小数点以下は切り捨てにより算出。

This is the percentage of the dishes using ingredients from Shonai to the total number of dishes served at breakfast. 31 out of 38 dishes in October were made with Shonai ingredients.

営業時間 | 6:30 am - 9:30 am (LO 9:00 am)

ご予約 | 下記いずれかの方法でご利用ください。 A. ご宿泊プランでのご予約 B. フロントカウンターにて朝食券をご購入

料 金 | 2,970 円 (小学生以上の方/税込)

1,870 円 (未就学児の方/税込)

2 歳以下のお客様は無料で入場いただけます。

※レストランMOON TERRASSEは、館内着でのご利用はご遠慮いただいております。予めご了承ください。



※季節や仕入れ状況、日毎にメニューが変更となります。予めご了承ください。

[illegible]

October Breakfast Menu

Please be aware that the menu is subject to variations based on the season, availability, and day.

Cold Dishes

Shonai Persimmon and Walnut Shira-ae
Shonai Turnip Namasu With Sudachi Flavor
Shonai Fu Kenchin
Hot Spring Egg

Daily Special

Boiled Hiden Beans from Yamagata
“Mukisoba” peeled soba and
nameko mushroom dressing
Spinach with sesame sauce
Japanese-Style Marinated Fried Eggplant
With Sun-Dried Tomatoes

Rice

Tasting comparison of Yamagata prefecture brand rice.
“Tsuyahime” from Shonai
“Tsuyahime” Brown rice from Shonai
“Yukiwakamaru” from Shonai

Salad

Seasonal Vegetables from Shonai
and Baby Leaves from our farm

SUIDEN TERRASSE ORIGINAL
VEGETABLE SALT

Dessert

Chokai Kogen Yogurt
Seasonal Fruits
Homemade Green Smoothie

Hot Dishes

Sous Vide Sakurabiton
With Shonai Mushrooms in Miso Broth
Shonai Sweet Potato and Burdock Root Stir-
Fried With Shio Koji
Braised Shonai Daikon and Chicken Wings
Yamagata delicacies/ Konjac Balls
Deep-fried tofu from a local tofu shop
Japanese Rolled Omelet
Stewd “Zenmai” fiddlehead ferns

Daily Special

Grilled Fish from Shonai
Yamagata Beef Tendon Japanese-Style Curry
Yamagata Beef Tendon Spice Curry
Dried Daikon Strips
Kinpira Burdock
Chicken gomoku

Soup

Shonai-Style Imoni Stew
Miso soup of the day

Accompaniment to Rice

Salted Natto
Omizuke Pickles
Yuzu-Flavored Baby Eggplants
Shibazuke Pickles
Mustard-Pickled Minden Eggplant
Homemade Rock Seaweed Tsukudani
Salted squid

Information on Allergies

At the breakfast venue, information is provided regarding eight specified allergens (eggs, milk, wheat, shrimp, crab, buckwheat, peanuts, walnut) and 21 related allergens (squid, salmon roe, oranges, cashew nuts, kiwi fruit, beef, walnuts, sesame seeds, salmon, mackerel, gelatin, soybeans, chicken, bananas, pork, matsutake mushrooms, peaches, yams, apples).

Operating Hours

6:30 am - 9:30 am (LO 9:00 am)

Booking

Kindly utilize one of the provided methods.

Reserve an accommodation package. or Buy a breakfast Ticket at the front desk

Price |

2,970 yen (elementary school students and older, tax included) / 1,870 yen (preschool children, tax included)

Children aged 2 and under receive complimentary admission.