

Breakfast Menu

7:30 - 11:00

Continental breakfast ¥ 2,400

Selection of juices (orange, grapefruit, apple, pineapple and tomato)
 Natural yoghurt with seasonal fruits
 Parisian champagne ham with cheese
 Assorted breads in basket
 Selection of jam and marmalade
 Selection of coffee or tea

French country breakfast ¥ 3,500

Selection of juices (orange, grapefruit, apple, pineapple and tomato)
 Natural yoghurt with seasonal fruits
 Parisian champagne ham with cheese
 Assorted breads in basket
 Free range eggs with pork sausage, bacon and sautéed forest mushrooms
 Selection of jam and marmalade
 Selection of coffee or tea

Japanese breakfast ¥ 3,800

Selection of juices (orange, grapefruit, apple, pineapple and tomato)
 Ojyu box
 Grilled seasonal fish
 Side dish, steamed to-fu
 Steamed rice, miso soup
 Small fruits plate
 Green tea

Two eggs any style

Scrambled egg, sunny side up, omelet or poached egg ¥ 1,600
 with sausage, bacon, potatoes, & mushrooms, green vegetables

Side selection

Green salad ¥ 1,050
 Selection of dressing (French, Japanese or red wine vinegar)
 Pork sausage ¥ 900
 Smoked bacon ¥ 900
 Smoked bacon & sausage ¥ 900
 Cold plate with two kinds of ham, smoked salmon, green salad ¥ 1,400

Bakery

Bakery basket 5 kinds : oven-baked rolls, croissant, toasts etc ¥ 1,050
 French toast with maple syrup & honey ¥ 1,150

Cereals and yoghurt

Bircher muesli with nuts ¥ 1,100
 Hot oatmeal ¥ 1,200
 Cornflakes, all bran, rice crispy, or fruits granola, with banana ¥ 1,050
 Plain yoghurt with mixed berries ¥ 1,050
 Cut fruits ¥ 1,200

Beverage selection

Coffee, espresso, cappuccino, café au lait, mocha, hot chocolate ¥ 950
 Iced coffee, iced tea ¥ 950
 Nina's of Paris classic blend and flavoured teas ¥ 950
 English breakfast, Darjeeling, Assam, Ceylon, China keemun, Earl grey,
 Apple and apricot, Italian blood orange and peach, Strawberry and cherry
 Japanese green tea ¥ 950
 Chamomile, peppermint, rosehip ¥ 950
 Fruit juice (Orange, grapefruit, apple, pineapple, or tomato) ¥ 950
 Milk, low fat milk, non fat milk, soy milk ¥ 950

All Day Dining Menu

11:00 - 22:30

Sandwiches

French cheese and ham sandwich ¥ 1,600
 French baguette with grilled Hakone vegetables ¥ 1,800
 Mixed sandwiches ¥ 2,000
 Hakone's special home made cheese hamburger ¥ 2,200

Soups

Daily soup ¥ 1,200
 Clam chowder ¥ 1,300
 French onion soup ¥ 1,500

Salads & Appetizer

Assorted garden greens with house dressing ¥ 1,600
 Salad Nicoise ¥ 2,200
 Organic Hakone tomato salad ¥ 2,400
 Steamed & Grilled seasonal vegetables with natural salt and lemon ¥ 2,600
 French foie gras terrine, fig comport, salad balsamic sauce ¥ 3,800

Pasta

Spaghetti Bolognese ¥ 2,000
 Pennne with bacon & onion cream sauce ¥ 2,000
 Monthly Pasta ¥ 2,200

Main dish

Sautéed Suruga chicken ¥ 2,700
 Daily market fish ¥ 3,200
 Pan- fried shrimp & scallop with rissote permesan American sauce ¥ 3,400
 Pan-fried Japanese beef ¥ 3,800
 above items served with seasonal vegetables
 Steak frites with café de Paris butter (Grilled Australian beef with french fries) ¥ 3,200

Japanese selection

Steamed rice set: steamed rice, miso soup and pickles ¥ 1,000
 Ochazuke (rice with pickled plum or dried seaweed in tea) ¥ 1,200
 Japanese Suruga chicken curry with rice and pickles ¥ 2,200
 *Udon noodles in hot pot ¥ 2,200
 *Assorted sashimi on rice bowl with seasonal appetizer & miso soup ¥ 2,800
 *Sea eel on rice bowl with seasonal appetizer & miso soup ¥ 3,000
 *above items served from 11:30 to 21:30
 **Special rolled sushi with miso soup ¥ 2,500
 **Hakone beef steak on rice bowl with miso soup and pickles ¥ 3,500

Snacks

French fries ¥ 1,200
 Assorted sausage ¥ 1,500
 Vegetable sticks ¥ 1,700
 Cheese plate with walnut & fig breads and dried fruits ¥ 2,000
 Shrimp cocktail and avocado dip ¥ 2,200
 Fish & Chips ¥ 2,200
 Savoury platter ¥ 2,400
 Pâté de campagne, foie gras terrine, delicatessen meats,
 pickled vegetables, crudités with basil mayonnaise, selection of cheese
 Jamón Serrano ham ¥ 2,600

Desserts

Selection of cakes ¥ 1,050
 Short cake, cheese cake, chocolate cake, or fruit tart
 Crème brûlée with seasonal fruits ¥ 1,100
 Mille-feuille with seasonal fruits ¥ 1,300
 Seasonal fruit plate ¥ 1,800