

Hoshino Resorts L'Hotel de Hiei

-Start from July 1, 2015-



Savor the Lake Biwa at the auberge that stands still at the mountainside of Mt. Hiei

"Hoshino Resorts L'Hotel de Hiei," adjoining Enryaku-ji Temple on Mt. Hiei, will start operating a graceful auberge that overlooks Lake Biwa. French dishes filled with surprises and discoveries will be prepared with Funazushi or other fertile Omi ingredients which have been cultivated with the wisdom of fermentation since ancient times. Please look forward to it.

<Foods representing Omi region> -----

Funazushi

Sushi with fermented crucian carp, Nigorobuna, the endemic species of Lake Biwa, has been said to be the perfect ingredients for Funazushi since ancient times. Funazushi existed as early as the Nara period. Through fermenting the crucian carp in cooked rice with salt during spring, protein is disassembled and changed into amino acids, which have a distinct flavor. The peculiar, sharp flavor is its characteristic.



Biwa trout

The endemic species of Lake Biwa, the largest lake in Japan. Reaching adulthood in two to five years, the adult fish ascend and lay eggs in the river in which they were born when autumn comes. Although fished by a gill net fishery, small fish are protected from capture by prohibition, and there is a specified season during which they cannot be fished (October to November). It is consumed in various recipes, such as boiled with soy sauce and sugar, grilled with salt, and smoked.



French dishes filled with surprises and discoveries

Prepared delicately and boldly with the harvest of Lake Biwa and Omi, distinguish it from ordinary French cuisine.

Refinement and high-quality of French cuisine will be represented in one dish, using the ingredients from Lake Biwa. Enjoy the high-quality French cuisine unique to Omi through a course, from Amuse to Dessert.



Left: A vivid encounter with France and Omi -- a gelee of fromage blanc and la pourriture noble Delicate Funazushi Al Monee

Upper right: Roasted Japanese black cattle and dropwort salad with the acidity of white balsamic vinegar / Lower right: A breakfast example



Upper left: Restaurant Lower left: Library Right: Salon

Guest Rooms

A moment in the simple yet cozy room that brings peace to mind.

There are three types of guest rooms (29 rooms) with standard twin beds (32sq m), semi-suites (64sq m), and suites (128sq m). Furniture with different atmospheres is arranged for each kind of room. Simple and easy-to-use, the guest room is a place where you can spend your time leaving your busy day behind. The suite is a maisonette. It is an extravagant structure equipped with living spaces for both the 1st and 2nd floors.



Sightseeing

Visit historical sites and places to encounter the natural beauty of each season.

Mt. Hiei stands over the border between Shiga and Kyoto. There is Enryakuji Temple, verified by World Cultural Heritage. Shiga to the east and Kyoto to the west. When you go to Shiga, there are a lot of popular places and tourist attractions, such as Sakamoto city, with a deep, historical atmosphere, and also famous cities such as Otsu, Shigaraki, Hikone. Also, you can discover the deep charm of Lake Biwa.



Hoshino Resorts L'Hotel de Hiei

Telephone: 050-3786-0022 (Hoshino Resorts Reservation Center)

Address: Hieizan Ippon Sugi, Sakyo-ku, Kyoto-shi, Kyoto, 606-0000

Access: About 10 minutes by car from JR Kosei Line Otsukyo Station.

Number of rooms: 29 (26 standard twin, 2 semi-suite, 1 suite)

Charge: Two people per room, two meals included @27,000 yen -