

History

Dear Guests, IN LAIN Friends and Gourmets,

You are sitting in a very special restaurant! This parlour, this very room, the Swiss stone pine wood furniture as well as the entire hotel is filled with history. The exciting and extraordinary story of this building began in May 1942 with the Engadine farmer Eugen Biveroni, Dario Cadonau's grandfather, who lost his heart to a young beauty from Zurich during the forest festival in Cinous-chel. He fell for Franziska Ulrich who regularly spent her holidays in Cinous-chel. The young couple got married soon thereafter, on the 12th December the same year.

Life on the farm was tough and challenging but with all its different aspects also very rewarding. In the very house you are enjoying yourself in right now, the young parents raised three children. Ursina, Christina and Brigitta enjoyed an at times strenuous but also very happy and eventful childhood. In 1965 the dedicated parents decided to give up agriculture and transformed their own living room into a small, beautifully designed restaurant called Stüvetta. The hay barn was also turned into a restaurant while the nine existing guestrooms in the upper floor were renovated and the accommodation was expanded by two generous rooms. Soon the three girls became part of the working mechanism of the house and contribution was a must. The chamber pots had to be emptied and beds had to be made. The three sisters also spent much time looking after the wishes of every individual guest and built one of the most important grounds of the philosophy of our hotel - exceptional care for our guests. In addition, the family continued to have seven large carrot fields; the carrots from Brail were known as the best and appreciated throughout Switzerland. Guests not only returned to Brail for the carrots, they also returned for the friendships that were built there, many of which last until today.

Once the parents, Eugen and Franziska, were no longer able to run the restaurant, their children took over – first Ursina and later on Brigitta, Dario's mother, who managed the Stüvetta, the Talvo and the rooms. Brigitta and her team were running the restaurant successfully with an outstanding service, fresh products and an authentic cuisine. One day a handsome young man named Bernhard Cadonau walked into the restaurant, a well-trained carpenter who admired Brigitta's delicious desserts. The two fell head over heels in love with each other and married just as quickly. With an own carpentry, they started their own path to independence. The restaurants were then closed, and the hotel rooms transformed into four holiday homes. The IN LAIN wood manufacture Cadonau, as the company is called today, now exists successfully for over 40 years – driven by a passion for wood paired with great expertise.

Obviously, the entire IN LAIN Hotel Cadonau was transformed and enlarged by the family-owned company, the IN LAIN Wood Manufacture Cadonau. The entire carpentry work and much more was carried out by the IN LAIN team of Dario's parents and his brother Marco. Marco Cadonau is a

carpenter–technician and inherited the feeling for wood and the great talent from his father. Who knows, maybe he will pass it on to one of his children. Katia and Marco Cadonau have three young children. Risch was born on 19 October 2011, Clelia on 22 July 2013 and Din on 19 June 2015.

Take a moment to look around and notice just how beautiful this room completely made of wood presents itself today. The entire parlour, with all the solid wood furniture, originates from the grandparents' times. We have carefully restored the entire wood and furniture with much attention to detail and decked the furnishings with new noble linen fabrics. The new floors made of Swiss stone pine, fir and larch wood, the modern lighting, the furniture – everything you can lay your eyes on, is genuine IN LAIN. The Wood Manufacture Cadonau is the obvious choice for design, interior design and solid timber furniture.

Now, since 15 years it is our turn, the third generation of Cadonaus. We got married just as quickly as our predecessors. We are proud of the house, the family which allows us to shape the future, and we are looking forward to the challenges of today and tomorrow – together with you. Our son Jan Luis was born on 21st of December 2013 and our daughter Xenia on 26th of July 2018. Who knows whether one day they will follow in our footsteps.

Thank you for being our guest – we wish you a wonderful time at the IN LAIN Hotel Cadonau.

A handwritten signature in black ink, consisting of two names, 'Tamara' and 'Dario', separated by a plus sign. The script is cursive and elegant.

Tamara and Dario Cadonau with Jan and Xenia
and the entire IN LAIN Team

PS: Current hotel offers and much more can be found on www.inlain.ch

Seasonal, fresh Engadine style prepared with love

Choose your favorite dish from the menu. Do you fancy a Crisp winter leaf salad with caramelized nuts, Pfälzer carrots and pomegranate seeds or a classic Grisons barley soup with mini Engadine sausage? How about a Roasted fillet of beef medallion wrapped in Swiss stone pine on winter vegetables and homemade potato gnocchi? Or a freshly caught fish? We can particularly recommend the 3 to 5-course menu. The kitchen team will guide you through many surprises and experiences. The dishes are all prepared à la minute and are completely fresh. The sweet temptation at the end comes from our patisserie team Yanusca and Raissa - simply heavenly. We hope you enjoy choosing your favorite dish.

For us, cooking means showing responsibility towards you – we thank you for your trust. Using regional products is an essential part of living the IN LAIN philosophy on a daily basis. We select meat from animals raised in species-appropriate husbandry and only process meat from animals whose origin and transport routes we know. We also pay attention that the products we purchase are produced in an eco-friendly manner.

For detailed information about our dishes and their ingredients such as allergens, the service team is happy to answer any questions.

Our vegetarian dishes are signed with a Swiss stone pine branch. 

Our meat originates from the following regions:

Veal	Exclusively from Switzerland, as far as possible from regional producers
Porc	From Switzerland and Spain, as far as possible from regional producers
Beef	Exclusively from Switzerland, as far as possible from regional producers
Lamb	Saddle and fillet from France or from Engadin
Poultry	Free range poultry from Switzerland, ducks and geese from French barn and free range
Rabbit	From Hungary and Switzerland
Wild fowl	Quails from Engadin and France
Venison	From local hunting

Our fish originates from the following waters:

Freshwater fish	From Switzerland, Norway, Denmark, Germany, wild caught when possible.
Saltwater fish	From Spain, Italy, France, Norway, Japan, wild caught when possible.
Crustaceans	From Canada, Thailand, Spain, Italy, Denmark, France, Africa

Winter degustation menu

Select your 3 to 5 course menu

Veal Carpaccio with cured egg yolk,
tramezzini crumble and potato espuma

80 92

Celery-pear foam soup with pan-seared quail breast and walnut oil
(also available with pickled pears and walnut oil)



80 92

Pan-Seared Monkfish on saffron fusilli, fennel-dill salad
and champagne saffron foam

80 92

Grilled Engadine Beef Tagliata on sautéed Albula potatoes,
shavings of IN LAIN cheese, rocket salad and beef jus

80 92

Dessert or cheese selection of your choice

3-course menu CHF 98

(One starter of your choice, Engadine beef tagliata, and one dessert of your choice)

4-course menu CHF 125

(Two starters of your choice, Engadine beef tagliata or monkfish and one dessert of your choice)

5-course menu CHF 140

(The complete menu)

All prices in CHF including VAT.

Starters

Fresh winter leaf salads and starters



Crispy winter leaf salad with diced root vegetables, apple wedges and sprouts 29
(also available with king prawns or quail breast + CHF 12)

IN LAIN Caesar salad with corn-fed poularde breast, cheese shavings, bread croutons, orange segments and diced bacon 36 / 46

Trio of Lostallo salmon with horseradish foam, dill-mustard sauce, leaf salads and freshly toasted bread 40 / 50

Vitello tonnato made with Engadine veal fillet, crispy alpine capers, wild herb salad and pink peppercorns 42 / 52

IN LAIN meat and cheese platter with cheeses from our own cheese dairy 36

Soups

IN LAIN bouillabaisse with herb baguette 36



Lemon and alpine herb foam soup with prawn skewer 24
(Vegetarian option: with mushroom skewer)

Grisons barley soup with herbs 20

Grisons barley soup with mini Engadine sausage 23

Homemade entremets

Double ravioli filled with burrata and king prawns on snow peas with shellfish foam 44 / 54

Pan-seared quail breast on truffle risotto with fresh Périgord truffle and truffle foam 48 / 58

Homemade IN LAIN Capuns 34 / 42

Blue potato gnocchi with rabbit ragout, diced vegetables and fresh cheese espuma 44 / 54

Main dishes

Meat dishes

Engadine veal chop from the grill on winter vegetables and homemade French fries	60
Seared beef fillet medallion in a Swiss stone pine crust, served with sautéed black kale, mashed potatoes, and green pepper sauce	62
Rack of lamb on artichoke cream, sautéed artichokes, olives and herb couscous	62
Beef fillet stroganoff accompanied by bell peppers, mushrooms and Fregola Sarda	58

Fish dishes

Today's freshly caught fish	58
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Meat and fish for two people

Grilled Pata Negra bellota chop. Served with homemade potato croquettes, sautéed mushrooms, Pata Negra jus, and Hollandaise sauce	110
Baby Turbot in a herb salt crust Served with lemon risotto, spinach leaves, and white wine foam sauce	95

Service is provided in two courses.

*The preparation time for dishes for 2 people is approximately 30 minutes.
The prices are per person.*

Desserts from the IN LAIN Patisserie

The IN LAIN Hotel Cadonau has its own patisserie. All desserts are freshly prepared daily in-house by our patisserie team Yanusca and Raissa. Have fun choosing and enjoying the delicious sweets.

Desserts

Homemade cake – freshly made every day	10.50
Carrot cake filled with mascarpone, served with almond ice cream and almond cream	27
Macadamia mousse with mango-passion fruit filling, Mango-passion fruit sorbet and macadamia buttermilk sauce	28
Coffee tiramisu served with mascarpone ice cream, coffee ice cream, and coffee crumble	28
Swiss stone pine Variation	28
Stirred brailer iced coffee	20
Homemade sorbet selection with coconut, mango-passion fruit, honeydew melon, and Lemon	26
Various homemade ice cream flavors (per scoop) Vanilla swiss pine almond mascarpone coffee chocolate	5
Various homemade sorbet flavors (per scoop) Lemon coconut mango-passion fruit champagne honeydew melon	5
Portion of whipped cream	3

All prices in CHF including VAT.