

For your small appetite

Summer leaf salads and starters



Crisp summer leaf salad with pickled peaches, spiced nuts, and garden flowers 29
(also available with jumbo shrimp or quail breast + CHF 12)

Burrata with tricolor tomatoes, basil pesto, and garden flowers 32

Cucumber variation with smoked trout tartare and cream cheese 36

Engadin beef tenderloin tartare served with paprika cream,
and shaved Morteratscher stone 44 / 54

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

Soups



Refreshing gazpacho with tomatoes, cucumber, bell peppers, and an Ibérico ham crostini 25
(Vegetarian option: With bell pepper skewers)

Tom Kha Gai with pan-seared jumbo shrimp, salted fish, and button mushrooms 25

Grisons barley soup with mountain herbs 20

Grisons barley soup with mini Engadine sausage 23

Homemade entrees

Homemade lobster ravioli served with baby spinach and shellfish foam 44 / 54

Pan-seared Lake Sils char fillet on nettle risotto with chanterelles
and white wine foam sauce 48 / 58

Homemade IN LAIN Capuns 34 / 42

All prices are in CHF and include VAT.

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

Refreshments from our ice cream bike

This summer, we made Xenia and Jan's dream come true, our ice cream bike. Starting now, you can customize your ice cream however you like and mix and match your favorite flavors.

Assorted homemade ice cream flavors (per scoop) Vanilla Chocolate Yogurt Hazelnut	5
Assorted homemade sorbet flavors (per scoop) Lemon Peach Raspberry	5
Various toppings (per topping) Fresh wild berries Peach Melba Gianduja sauce Wild berry coulis	3
Various garnishes (per garnish) Lime chips Hazelnut crumble Marshmallows Chocolate popcorn	2
Serving of whipped cream	3



Desserts from the IN LAIN Patisserie

The IN LAIN Hotel Cadonau has its own patisserie. All desserts are freshly prepared daily on-site by our patisserie team, Yanusca and Raissa. We hope you enjoy choosing and savoring these delicious treats.

Fresh, homemade cake of the day	10.50
Lemon-mascarpone slice served with peppermint sorbet	27
Semifreddo with poached peaches, meringue, peach-thyme sorbet, thyme crumble, and peach-thyme ganache	28
Cherry clafoutis with white chocolate mousse and cherry sorbet	27
Swiss stone pine variation	28
Brailer style iced coffee	20
House-made sorbet selection (peach-thyme, raspberry, peppermint, lemon)	26

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