

# Fresh | Crisp | Local | Summer

## IN LAIN Summer-Hits

|                                                                                                                |         |
|----------------------------------------------------------------------------------------------------------------|---------|
| Scallop and Char Ceviche   Wild Herb Salad   Apple<br>Mango-Passion Fruit Vinaigrette   Lemon Gel   Red Pepper | 38   48 |
| Cold Tomato Soup   Burrata   Basil Espuma   Carabinero Crostini                                                | 26      |
| Gypsy Skewer   Grilled Vegetables   House-Made French Fries   Gravy                                            | 59      |

## To Start

|                                                                                                                            |         |
|----------------------------------------------------------------------------------------------------------------------------|---------|
| Summer Leaf Salad   Sprouts   Radishes   Peach   Tramezzini<br>(also available with jumbo shrimp or quail breast + CHF 12) | 29      |
| Grisons Wagyu Bresaola   Burrata   Honeydew Melon   Basil                                                                  | 26   46 |
| IN LAIN Meat and Cheese Platter with cheeses from our own cheese dairy                                                     | 36      |

## Traditional Spoon Dishes

|                                             |    |
|---------------------------------------------|----|
| Grisons Barley Soup   Herbs                 | 20 |
| Grisons Barley Soup   Mini Engadine Sausage | 23 |

## Prepared right before your eyes in our kitchen

*Choose a meat or fish dish and pair it with your favorite sides and sauces of your choice.*

| Meat and Fish:      |    | Side Dishes:            |    | Culinary Highlights: |
|---------------------|----|-------------------------|----|----------------------|
| Beef Gypsy Skewer   | 44 | Lemon Risotto           | 12 | Gravy                |
| Veal Cutlet         | 50 | Albula Sautéed Potatoes | 12 | White Wine Sauce     |
| Pata Negra Pluma    | 52 | Homemade French Fries   | 12 | Herb Butter          |
| Whole Sole          | 52 | Rigatoni                | 12 | Lemon-Thyme Quark    |
| Giant Shrimp Skewer | 46 | Wild Herb Salad         | 12 |                      |
|                     |    | Grilled Vegetables      | 12 |                      |
|                     |    | Spinach                 | 12 |                      |

All prices are in CHF and include VAT.

# 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)<br>Vanilla   Chocolate<br>Yogurt   Hazelnut              | 5 |
| Assorted homemade sorbet flavors (per scoop)<br>Lemon   Peach<br>Raspberry                               | 5 |
| Various toppings (per topping)<br>Fresh wild berries   Peach Melba<br>Gianduja sauce   Wild berry coulis | 3 |
| Various garnishes (per garnish)<br>Lime chips   Hazelnut crumble<br>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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