

Cheesery Menu

Autumn leaf salads and starters

Crisp autumn leaf salads with carrots and Mostbröckli 29

 Spinach Salad with Fresh Goat Cheese, Apples, and Raisins 31

IN LAIN Meat and cheese platter with cheeses from our own cheesery 36

Soups

 Celery and Apple Foam Soup with Walnut Oil and Venison Fillet Skewer 25
(Vegetarian option: With apple and celery skewer)

Grisons barley soup with mountain herbs 20

Grisons barley soup with mini Engadine sausage 23

Traditional dishes from the IN LAIN kitchen

Homemade IN LAIN Capuns 34 / 42

Fondue for min. 2 persons *(Prices are per person)*

 Fondue Moitié – Moitié 34

 Champagne-Fondue 38

 Engadine herb fondue 36

 Chili-Fondue 35

 Hay flower fondue 36

 Engadine alpine fondue with mountain cheese 36

 Truffle-Fondue 42

Engadine fondue with Bündnerfleisch 38

We serve homemade white or smoked bread with the fondue - toasted on request.

We are happy to serve potatoes, vegetables or fruit on request.

Per portion 14

All prices are in CHF and include VAT.

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

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. Enjoy choosing and enjoying the delicious sweets.

Desserts

Champagne sabayon with vanilla ice cream and berry compote	28
Kemmeriboden meringues with grape sorbet, vanilla ice cream and whipped cream	26
Stirred iced coffee from Brail	20
Various types of homemade ice cream (per scoop)	5
Vanilla Swiss stone pine Coffee Hazelnut Caramel	
Assorted homemade sorbet flavors (per scoop)	5
Lemon Grape Mango and passion fruit Pomegranate Plum	
Serving of whipped cream	3