

History

Dear guests, dear IN LAIN friends and dear connoisseurs

You are sitting in a very special restaurant! This parlour, this room, these Swiss stone pine furniture, yes, one can say that the whole hotel writes history. Exciting and extraordinary, what is here today began in May 1942. The Engadine farmer, Eugen Biveroni, Dario Cadonau's grandfather, lost his heart at the forest festival in Cinuos-chel to a young woman from Zurich. He fell in love with the pretty Franziska Ulrich, who regularly spent her holidays in Cinuos-chel. In the same year, on December 12, 1942, they got married.

The farm life was demanding, often not easy, but in retrospect also very appealing. Here, in this house, where you are being pampered right now, the young parents raised three children. Ursina, Christina and Brigitta experienced a strict, but beautiful and eventful childhood. The hardworking parents decided in 1965 to give up farming. They transformed their own parlour, the Stüvetta, into a small restaurant with a wonderful interior. A dining restaurant was created from the hay barn, and above it, the existing 9 guest rooms were supplemented by two spacious accommodations. The girls were involved in the business. The three also spent a lot of time with the guests; even back then, the guest stood at the centre of everything they did. In addition, the family cultivated 7 large carrot fields. The Brail carrots were the best and were appreciated throughout Switzerland. Many guests also returned to Brail because of the carrots, and long-lasting friendships developed, many of which still exist today. Until a very old age, Eugen Biveroni kept bees, a passion that he had inherited from his father. Dario's father, Bernhard Cadonau, also continued to work with the bees for many years.

When the parents Eugen and Franziska could no longer run the restaurant business, Ursina first and later Brigitta, Dario's mother, continued to run the Stüvetta, the Talvo and the rooms. With fresh, authentic cuisine and a refined service, Brigitta continued to run the business very successfully for several years. One day, a young, handsome man named Bernhard Cadonau was sitting there. He was a trained carpenter and had a preference for Brigitta's giant desserts. The two fell head over heels in love and just as quickly got married. With their own carpentry workshop, they embarked on the path to self-employment. The restaurant was closed and the hotel rooms were converted into four holiday apartments. The IN LAIN Holzmanufaktur Cadonau, as the company is called today, has existed for almost 50 years.

It goes without saying that the entire IN LAIN Hotel Cadonau was renovated and expanded by the family-owned IN LAIN Holzmanufaktur Cadonau. All carpentry work and much more was carried out

by the IN LAIN team. Marco Cadonau is a carpentry technician and inherited his great talent from his father. Who knows, perhaps he will pass it on to his children as well. Katia and Marco Cadonau have three children. Risch was born on October 19, 2011, Clelia on July 22, 2013 and Din on June 19, 2015. Take a moment to notice how beautifully this room, entirely made of wood, presents itself today. The entire parlour with all the solid wood furniture is originally from the time of the grandparents. Lovingly and with great expertise, we have elaborately restored all the wood and furniture and freshly furnished the interior with elegant fabrics. The newly installed floors made of Swiss stone pine, spruce and larch wood, the lighting, the furnishings, simply everything that can be admired in the IN LAIN Hotel Cadonau can be purchased from the family-owned business. In autumn 2022, we expanded the Stüvetta by 20 seats and thus the veranda was created. Bright, spacious and naturally with beautiful Engadine carvings.

Since 2010, we, the 3rd generation of the Cadonaus, have now taken our turn. We got married just as quickly as our predecessors. We are proud of the house, of the family that made shaping the future possible, and we look forward to the daily challenges. Our son Jan Luis was born on December 21, 2013, our daughter Xenia Elin on July 26, 2018. Who knows whether the children will one day 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 dark ink, featuring the names 'Tamara' and 'Dario' joined by a plus sign, with a stylized flourish at the end.

Tamara and Dario Cadonau with Jan and Xenia
and all IN LAIN employees

By the way: www.inlain.ch has the latest hotel offers and much more.

Seasonal, fresh, Engadine and prepared with love

Choose your favourite dish from the menu. Do you fancy a crispy spring leaf salad with radishes, cress and strawberries or a morel foam soup with roasted quail breast? How about a beef fillet medallion wrapped in Swiss stone pine on asparagus ragout and potato cream 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 own patisserie team - simply delicious. We hope you enjoy choosing your favourite dish.

For us, cooking means taking responsibility towards you. We would like to thank you for your trust. At IN LAIN Hotel Cadonau, using products from the region is part of our everyday life and philosophy. We prefer to use meat from animals raised in a species-appropriate manner and only process meat from animals whose origin and transport routes we know. When purchasing, we pay attention to environmentally friendly products.

Information about ingredients in our dishes that may cause allergies or intolerances is available on request from our service team. Our vegetarian dishes are labelled  with a sprig of Swiss stone pine.

Our meat comes from these areas:

Veal	Exclusively from Switzerland, where possible from regional fattening
Pork	Exclusively from Switzerland, where possible from regional fattening
Beef	Exclusively from Switzerland, where possible from regional fattening
Lamb	Loin and fillet from France or from the local Engadine
Poultry	Free-range poultry from Switzerland, ducks and geese from French French barn and free-range poultry
Rabbit	From Hungary and Switzerland
Wildfowl	Quails from the Engadin and France
Game	From local hunting

Our fish come from waters in the following countries:

Freshwater fish	From Switzerland, Norway, Denmark and Germany, wild-caught where possible
Saltwater fish	From Spain, Italy, France, Norway, Japan, wild-caught where possible
Crustaceans	From Canada, Thailand, Spain, Italy, Denmark, France

Autumn Tasting Menu

Choose your 3- to 5-course menu

Game pâté, served with a selection of salads,
mushroom tartare, and truffle vinaigrette

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Pumpkin foam soup enhanced with Styrian pumpkin seed oil
and pan-seared jumbo shrimp
(Vegetarian option: With pickled pumpkin)

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Pan-seared halibut fillet
on champagne beurre blanc, chives, parsnip cream, and flowers

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Engadin saddle of venison with spätzli, sautéed Brussels sprout leaves,
pear cream, and pickled lingonberries

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Dessert or cheese of your choice

3-course menu CHF 98

(One appetizer of your choice, saddle of venison or halibut fillet, and one dessert of your choice)

4-course menu CHF 125

(Two starters of your choice, saddle of venison or halibut fillet, and a dessert of your choice)

5-course menu CHF 140

(The entire menu)

All prices are in CHF and include VAT

Starters

Autumn Leafy Salads and Appetizers



Crisp autumn leaf salad with celeriac, apple, and caramelized walnuts 29
(also available with jumbo shrimp or quail breast + CHF 12)

Lamb's lettuce salad with fried bacon, egg, and bread croûtons 29

Veal tenderloin carpaccio with chanterelle cream, pickled beech mushrooms, lingonberries, Morteratscher Glacier Stone and autumn herb oil 42 / 52

Pan-seared foie gras on plum compote, a bouquet of frisée salad and homemade brioche 38 / 48

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

Soups



Chestnut Cappuccino with Quail Breast Skewer 25
(Vegetarian option: With chestnut fan)



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

Homemade entrees

Wild boar ravioli on a bed of diced root vegetables, with braised sauce and white wine foam 44 / 54

Pan-fried Engadin venison fillet on a bed of porcini risotto, baby spinach and a mushroom foam sauce 48 / 58

Homemade IN LAIN capuns 34 / 42



Tagliolini with fresh autumn truffle and truffle foam 40 / 48

All prices are in CHF and include VAT.

Main courses

Meat dishes

S-chanfer quail breasts on bread dumplings, with a celery and nut butter cream and mini cabbage	58
Veal fillet medallions in a herb crust, served with pappardelle, mixed mushrooms and veal jus	62
Engadin saddle of venison served with spätzli, red cabbage, caramelised chestnuts, port wine-glazed pears and cranberries	60
Pan-fried beef fillet medallions in a Swiss stone pine coating, autumn vegetables and homemade French fries	62

Fish dishes

Today's freshly caught fish	58
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Meat and fish for 2 people

Pan-fried Engadin beef entrecôte (400 g), au gratin with Café de Paris sauce Served with homemade allumettes and autumn vegetables	84
Monkfish fillet cooked on the bone Served with sautéed fennel, pan-fried potatoes and saffron sauce	86

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

All prices are in CHF and include VAT.

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

Fresh, homemade cake of the day	10.50
Plum roulade with plum mousse and plum sorbet	27
Chestnut slice with chocolate mousse and vanilla ice cream	28
Pomegranate and hazelnut mousse, served with pomegranate sorbet and hazelnut ganache	28
Swiss stone pine variation	28
Brailer-style iced coffee	20
Homemade sorbet selection (grape, mango and passion fruit, plum, lemon)	26
Various homemade ice cream flavours (per scoop)	5
Vanilla Swiss stone pine Coffee Hazelnut Caramel	
Assorted homemade sorbets (per scoop)	5
Lemon Grape Mango and passion fruit Pomegranate Plum	
Portion of whipped cream	3

All prices are in CHF and include VAT.