

For your small appetite

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.

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

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