

Cheesery Menu

Spring leaf salads and starters

Crisp Spring Leaf Salads with IN LAIN Cheese and Diced Bacon 29



Wild Herb Salad with Fresh Asparagus and Apples 31

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

Soups



Cress Foam Soup with S-chanfer Quail Breast Skewers 24
(Vegetarian option: With a cream cheese and herb roll)

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 wild berry compote	28
Kemmeriboden meringues with amaretto ice cream, strawberry 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 Nocino Amaretto Pistachio	
Various homemade sorbets (per scoop)	5
Lemon Raspberry and coconut Strawberry Mango and passion fruit Elderflower	
Serving of whipped cream	3

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