History

Dear guests, dear IN LAIN friends, dear cheese lovers

Less than 50 years ago, this room was home to the cows of the Biveroni-Ulrich family. Brigitta Cadonau-Biveroni, Dario's mother, remembers it well. The cows were kept by the windows, while the little calves lived at the back. The ceiling was so low that you could barely stand upright inside.

At the front, where Dario's modern kitchen is now located, there used to be a chicken coop.
To accommodate the building's modern design, around 30 truckloads of earth, rubble and stones had to be excavated from the entire basement. The renovation was very complex and took three years. The architecture, ideas and implementation all came from the Cadonau family.

Dario's parents, Brigitta and Bernhard Cadonau, have run their own woodcraft business, IN LAIN Holzmanufaktur Cadonau, for 45 years, and they made all of this possible in the first place. The whole family spent countless hours working on this hotel building. All the woodwork, the elegant Swiss stone pine furniture and the entire interior come from the family's furnishing store in Zuoz, where fine fabrics, upholstered furniture, beds and, of course, their own solid-wood furniture are sold. Most of these unique pieces are designed by Dario's brother, Marco Cadonau, who crafts the furniture by hand with his team. The workshop where these beautiful wooden furnishings are made is in S-chanf. Just as skilfully as Marco designs his furniture, Dario creates his dishes – true works of art!

During the winter months, you can enjoy a delicious fondue and occasionally watch our cheesemaker at work. Passion, experience, precision and extensive knowledge are needed to turn milk and carefully selected ingredients into a delicious IN LAIN cheese.

The cheesemaking room is also an ideal venue with a wonderful atmosphere for private parties of 10 to 25 people. On request, we will be happy to arrange for our cheesemaker to attend your private event.

We look forward to pampering you – we are delighted to have you as our guests.



Tamara and Dario Cadonau with Jan and Xenia
and the IN LAIN team

By the way: You can find the current live cheesemaking demonstration dates at www.inlain.ch

Seasonal, Engadine-style and above all, fresh …

Our homemade fondue variations are a dream. Enjoy our selection and fresh Engadine cheese.

Our traditional Capuns or a Fondue Chinoise for two are ideal alternatives to cheese fondue or raclette. You can also enjoy Gschwellti (boiled potatoes) with a selection of cheeses from our IN LAIN cheese cellar.
All our dishes are freshly prepared in-house by Dario Cadonau and his team shortly before service.

We hope you enjoy choosing, and bon appétit!

For us, cooking means taking responsibility towards you. We sincerely thank you for your trust. Using regional products is part of everyday life at IN LAIN Hotel Cadonau and an integral part of our philosophy. We favour meat from animals raised in appropriate conditions and use only meat whose origin and transport routes we know. When purchasing ingredients, we look for products made in an environmentally friendly way.

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

Our meat comes from the following regions:

Veal	Exclusively from Switzerland; where possible, from extensive regional farming
Pork	Exclusively from Switzerland; where possible, from extensive regional farming
Beef	Exclusively from Switzerland; where possible, from extensive regional farming
Lamb	Loin and fillet from France or our local Engadine region
Poultry	Free-range poultry from Switzerland; ducks and geese from French barn and free-range farming
Rabbit	From Hungary and Switzerland
Game birds	Quail from the Engadine and France
Game meat	From local hunting
Crustaceans	From Canada, Thailand, Spain, Italy, Denmark, France and Africa

Starters

Winter leaf salads and starters

Winter leaf salad with shaved IN LAIN cheese and caramelised walnuts	29
Lamb's lettuce with egg, bacon and bread croutons	31
IN LAIN meat and cheese platter featuring cheeses from our own cheese dairy	36

Soups

Chestnut cappuccino soup with a quail breast skewer *(Vegetarian option: with a chestnut fan)*	25
Graubünden barley soup with mountain herbs	20
Graubünden barley soup with mini Engadine sausage	23

Traditional dishes from the IN LAIN kitchen

Homemade IN LAIN Capuns	34 / 42
Vegetarian IN LAIN Capuns	34 / 42
Gschwellti (boiled potatoes) with cheese from our IN LAIN cheese cellar (per 100 grams)	34

All prices are in CHF and include VAT.

Fondue

Fondue variations for two or more people (prices are per person)

Fondue Moitié-Moitié	34
Champagne fondue	38
Engadine herb fondue	36
Chilli fondue	35
Hay-flower fondue	36
Engadine Alpine-style fondue with mountain cheese	36
Truffle fondue	42
Engadine fondue with Bündnerfleisch (air-dried beef)	38

We serve our fondue with homemade white bread or traditional dark Swiss bread (Ruchbrot), toasted on request.

We are also happy to serve potatoes, vegetables or fruit.

Per portion	14

All prices are in CHF and include VAT.

Raclette



Glacier raclette for two or more people *(price per person)* 55

We are happy to offer the following accompaniments of your choice:

Boiled potatoes
Bacon
Mushrooms
Quail eggs
Silver onions
Cornichons
Baby corn
Olives
Tomatoes
Pineapple

Fondue Chinoise

Engadine Chinoise platter for two or more people (price per person) 75

You can create your own Engadine Chinoise platter by choosing from:

Beef
Veal
Pork
Lamb

We are happy to offer the following accompaniments and sauces of your choice:

Silver onions
Cornichons
Pickled baby corn
Honey-mustard pickles
Cocktail sauce
Herb quark sauce
Curry sauce
BBQ sauce
French fries
Boiled potatoes

All prices are in CHF and include VAT.

Desserts from the IN LAIN patisserie

IN LAIN Hotel Cadonau has its own patisserie. All desserts are freshly prepared in-house every day by our patisserie team, Yanusca and Raissa. We hope you enjoy choosing and savouring these delicious sweet treats.

Desserts

Cinnamon rolls with cinnamon ice cream and double cream	27
Lukewarm battered apple rings served with vanilla sauce and almond ice cream	28
Kaiserschmarrn (shredded Austrian pancake) with plum compote and vanilla ice cream	29
Brailer iced coffee	20
Selection of homemade ice creams (per scoop)	5
Vanilla | Swiss stone pine Cinnamon | Hazelnut Coffee | Chocolate	
Selection of homemade sorbets (per scoop)	5
Lemon | Coconut Mandarin | Pomegranate Green apple	
Portion of whipped cream	3

All prices are in CHF and include VAT.