

History

Dear guests, dear IN LAIN friends and dear connoisseurs

You are sitting in a very special restaurant! This parlour, this room, this Swiss stone pine furniture - you could say the whole hotel is making history. Exciting and extraordinary, what is here today began in May 1942. The Engadine farmer, Eugen Biveroni, Dario Cadonau's grandfather, fell in love with a young woman from Zurich at the forest festival in Cinuos-chel. He fell in love with the pretty Franziska Ulrich, who regularly spent her holidays in Cinuos-chel. They married without further ado that same year, on 12 December 1942.

Farm life was demanding, often not easy, but in retrospect also very appealing. Here, in this house where you are being spoilt, the young parents raised three children. Ursina, Christina and Brigitta had a strict but beautiful and eventful childhood. The eager parents decided to give up farming in 1965. They remodelled their own parlour, the Stüvetta, into a small restaurant with a beautiful interior. The hay barn was turned into a restaurant and two spacious rooms were added to the existing 9 guest rooms. The girls were involved in the business, the morning ovens had to be emptied and the beds made. The three of them also spent a lot of time with the guests; even then, the guest was at the centre of everything they did. The family also farmed seven large carrot fields. The carrots from Brail were the best and were appreciated throughout Switzerland. Many guests returned to Brail again and again, and not just because of the carrots. Long-standing friendships were formed, many of which still exist today. Eugen Biveroni kept bees into old age, a passion he had inherited from his father. Dario's father, Bernhard Cadonau, was also 'addicted' to bees for many years afterwards.

When parents Eugen and Franziska were no longer able to run the catering business, first Ursina and later Brigitta, Dario's mother, continued to manage the Stüvetta, the Talvo and the rooms. Brigitta and her team ran the business very successfully for several years with fresh, authentic cuisine and excellent service. One day, a handsome young man called Bernhard Cadonau arrived. He was a trained carpenter and had a preference for Brigitta's giant desserts. The two fell head over heels in love and got married just as quickly. With their own carpentry business, they set off on their own. The restaurant was closed and the hotel rooms were converted into four holiday flats. IN LAIN wood manufactory Cadonau, as the company is now called, has been operating very successfully for over 40 years - a combined passion for wood, coupled with enormous expertise.

It goes without saying that the entire IN LAIN Hotel Cadonau was remodelled and extended by the family-owned company, IN LAIN Holzmanufaktur Cadonau. All the carpentry work and much more was carried out by the IN LAIN team, led by Dario's parents and his brother Marco. Marco Cadonau is a carpentry technician and has inherited his father admiration for wood and his great talent.

Who knows, maybe he will pass it on to his children. Katia and Marco Cadonau have three children. Risch was born on 19 October 2011, Clelia on 22 July 2013 and Din on 19 June 2015.

Take a look at how beautiful this room, made entirely of wood, looks today. The entire parlour with all its solid wood furniture is original from the time of our grandparents. We have lovingly and skilfully restored all the wood and the furniture and have freshly upholstered the interior with fine linen fabrics. The newly installed pine, fir and larch wood floors, the modern lighting, the furniture, simply everything that can be admired in the IN LAIN Hotel Cadonau can be purchased in the family's own furnishing shop. Tables, chairs, curtains, upholstered furniture, glass carafes - simply everything that catches your eye is genuine IN LAIN - the Cadonau wood manufactory is recommended for design, interior furnishings and solid wood furniture.

We, the 3rd generation of Cadonau, have been at it for more than 16 years now. We married just as quickly as our predecessors. We are proud of the house, of the family that makes shaping the future possible and we look forward to the challenges of today and tomorrow - together with you. Our son Jan Luis was born on 21 December 2013 and our daughter Xenia Elin on 26 July 2018. Who knows whether our children will follow in our footsteps one day.

Thank you for being our guest - we wish you a wonderful time at the IN LAIN Hotel Cadonau.

A handwritten signature in black ink, consisting of two names, 'Tamara' and 'Dario', separated by a plus sign. The script is cursive and elegant.


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

Spring tasting menu

Choose your 3 to 5-course menu

Homemade morel pâté served with a bouquet of salads, morel vinaigrette,
and rhubarb-lingonberry compote

CHF 98

White asparagus foam soup with chive oil
and a smoked salmon-skewer



(vegetarian option: asparagus tips-skewer)

CHF 98

Fried strips of sole on mini rigatoni with confit tomatoes,
asparagus, basil, and white tomato foam

CHF 98

Grilled spring lamb chops served with potato gnocchi,
peas, and sautéed morels

CHF 98

Dessert or cheese of your choice

3-course menu CHF 98

(A starter of your choice, apple pork fillet and a dessert of your choice)

4-course menu CHF 125

(Two starters of your choice, apple pork fillet and a dessert of your choice)

5-course menu CHF 140

(Full menu)

All prices are in CHF and include VAT

Starters

Spring leaf salads and starters



Crisp spring leaf salad with radishes, cress and strawberries 29
(also available with king prawns or quail breast + CHF 12)

Green asparagus with tramezzini herb crumble, poached egg, raw ham and Spring meadow salad 36 / 46

Engadine beef fillet tartare with pickled white asparagus, herb cream, sorrel, and Morteratsch stone 44 / 54

Smoked Engadine trout tartare served with spring potato espuma, green apple, and tramezzini crumble 36

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

Soups



Wild garlic foam soup with fried S-chanf quail breast 25
(Vegetarian option: with sautéed mushrooms)



Cress foam soup with fresh cheese and herb roulade 24

Grisons barley soup with mountain herbs 20

Grisons barley soup with mini Engadine sausage 23

Homemade plates

Brasato ravioli with morel ragout and cognac foam sauce 42 / 52

Fried sea bass fillet on spring herb risotto, baby spinach and white wine foam 48 / 58

Homemade IN LAIN Capuns 34 / 42

All prices are in CHF and include VAT.

Main courses

Meat dishes

Roasted corn-fed chicken breast on wild garlic risotto, spring onions and king oyster mushrooms	56
Pata Negra «Bellotta» 250 Gr. pork chop served with potato gnocchi, peas, and a celery brown butter sauce	70
Spring roe deer fillet on parsley root cream with rhubarb-raspberry chutney and quark herb dumplings	62
Roasted beef fillet medaillon wrapped in Swiss stone pine on asparagus ragout, potato cream and beef jus	62

Fish dishes

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

Engadine veal chop 550 Gr. matured in the rock cellar Served with spring fried potatoes, asparagus ragout, Veal jus, and hollandaise sauce	88
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Served in two courses

Brüggli-salmon trout-fillet cooked in hay Served with lemon risotto, vegetable bouquet and spring herb vinaigrette and spring herb vinaigrette	78
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The preparation time for the dishes for 2 people is approx. 30 minutes.

The 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 daily cake	10.50
Pavlova with rhubarb, raspberries, coconut, and raspberry-coconut sorbet	28
Strawberry cream with pistachio sponge cake, served with pistachio ice cream and strawberry sorbet	27
Elderflower and amaretto variation	28
Swiss stone pine variation	28
Stirred Brail iced coffee	20
Homemade sorbet selection (strawberry, mango-passion fruit, lemon, raspberry-coconut)	26
Assorted homemade ice cream (per scoop)	5
Vanilla Swiss stone pine Coffee Nocino Amaretto Pistachio	
Assorted homemade sorbet (per scoop)	5
Lemon Raspberry-coconut Strawberry Mango-passion fruit Elderflower	
Portion of whipped cream	3

All prices are in CHF and include VAT.