

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's 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 Cadonaus, 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 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

Summer tasting menu

Choose your 3 to 5-course menu

Sea bass ceviche served with lemon cream, sour cream,
wild herb salad, and passion fruit marinade

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Lightly Smoked Paprika Foam Soup
with Scallop Skewer
 (Vegetarian Option: With Paprika Skewer)

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Homemade tagliolini served with calamari, shrimp, olives,
tomatoes, and basil foam

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Grilled Engadin veal steak served with sautéed young potatoes,
baby spinach, and veal jus

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Dessert or cheese of your choice

3-course menu CHF 98
(One appetizer of your choice, tagliolini or veal steak, and one dessert of your choice)

4-course menu CHF 125
(Two appetizers of your choice, tagliolini or veal steak, and a dessert of your choice)

5-course menu CHF 140
(Full menu)

All prices are in CHF and include VAT

Starters

Summer leaf salads and starters



Crisp summer leaf salad with pickled peaches, spiced nuts, and garden flowers <i>(also available with jumbo shrimp or quail breast + CHF 12)</i>	29
Burrata with tricolor tomatoes, basil pesto, and garden flowers	32
Cucumber variation with smoked trout tartare and cream cheese	36
Engadin beef tenderloin tartare served with paprika cream, and shaved Morteratscher stone	44 / 54
IN LAIN meat and cheese platter with cheeses from our own cheese dairy	36

Soups



Refreshing gazpacho with tomatoes, cucumber, bell peppers, and an Ibérico ham crostini <i>(Vegetarian option: With bell pepper skewers)</i>	25
Tom Kha Gai with pan-seared jumbo shrimp, salted fish, and button mushrooms	25
Grisons barley soup with mountain herbs	20
Grisons barley soup with mini Engadine sausage	23

Homemade entrees

Homemade lobster ravioli served with baby spinach and shellfish foam	44 / 54
Pan-seared Lake Sils char fillet on nettle risotto with chanterelles and white wine foam sauce	48 / 58
Homemade IN LAIN Capuns	34 / 42

All prices are in CHF and include VAT.

Main courses

Meat dishes

Engadin lamb chops with Mediterranean vegetables and herb potato gnocchi	58
Summer saddle of venison served with parsley root cream, cherry chutney, and homemade spätzli	62
Beef tenderloin stroganoff with bell peppers, mushrooms, and Fregola Sarda	60
Pan-seared beef tenderloin medallion in a Swiss stone pine crust, served on pan-seared chanterelles and homemade rigatoni	62

Fish dishes

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

Grilled Dry-Aged Veal Tafelspitz 500 gr. Served with homemade French fries, summer vegetables, and veal jus	88
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The meal is served in two courses

Seafood Platter with Lobster, Carabineros, and Scampi Served with lemon risotto, spinach, and seafood foam	96
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*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
Lemon-mascarpone slice served with peppermint sorbet	27
Semifreddo with poached peaches, meringue, peach-thyme sorbet, thyme crumble, and peach-thyme ganache	28
Cherry clafoutis with white chocolate mousse and cherry sorbet	27
Swiss stone pine variation	28
Brailer-style iced coffee	20
Assorted homemade sorbets (peach-thyme, raspberry, peppermint, lemon)	26
Assorted homemade ice cream flavors (per scoop)	5
Vanilla Swiss stone pine Coffee Almond White chocolate with blackberries	
Assorted homemade sorbet flavors (per scoop)	5
Lemon Cherry Peach-thyme Raspberry Peppermint	
Serving of whipped cream	3

All prices are in CHF and include VAT.