

Cheesery Menu

Summer leaf salads and starters

Crisp Summer Leaf Salads with Carrots and Mostbröckli 29



Spinach Salad with Fresh Goat Cheese, Apples, and Raisins 31

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

Soups



Lightly Smoked Paprika Foam Soup with Scallop Skewers 24
(Vegetarian option: With paprika skewers)

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 raspberry sorbet and berry compote	28
Kemmeriboden meringues with peach-thyme sorbet, vanilla 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 Almond White chocolate with blackberries	
Assorted homemade sorbet flavors (per scoop)	5
Lemon Cherry Peach-thyme Raspberry Peppermint	
Serving of whipped cream	3