

Käserei Menu

Fresh spring leaf salads and starters

Fresh spring leaf salads with fresh goat cheese and mustbröckli 29



Spinach salad with fresh asparagus and apples 29

IN LAIN meat and cheese platter with cheeses from our own cheese dairy 36

Soups



White asparagus soup with mountain spruce cheese 22

Grisons barley soup with mountain herbs 18

Grisons barley soup with mini Engadine sausage 21

Traditional Engadine dishes from the IN LAIN kitchen

Homemade IN LAIN Capuns 32 / 40

Fondue variations – for a minimum of 2 people

(prices are per person)



Fondue Moitié-Moitié 32



Champagne fondue 36



Fondue with Engadine herbs 34



Chili fondue 33



Hay flower fondue 34



“Älpler” fondue (with mountain cheese) 34



Truffle fondue 38


Engadine fondue with Grisons dried meat 36

With the fondue we serve white bread and or dark bread - roasted on request

We are pleased to serve potatoes, vegetables or fruits with your fondue.

Per serving 14

All prices are in CHF and include VAT.

Our vegetarian dishes are labelled with a sprig of Swiss stone pine. 

Desserts from the IN LAIN Patisserie

The IN LAIN Hotel Cadonau has its own patisserie. All desserts are freshly prepared in house every day. Pamper yourself with such a sweet delight.

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| Elderberry sabayon with raspberry-rhubarb sorbet and berry compote | 25 |
| “Kemmeriboden” meringues with strawberry-yoghurt ice cream, vanilla ice cream and whipped cream | 22 |
| Stirred Brail iced coffee | 18 |
| Homemade ice cream in various flavours (per scoop) | 5 |
| Vanilla Swiss pine Coffee Chocolate Strawberry-Jogurt | |
| Homemade sorbet in various flavours (per scoop) | 5 |
| Lemon Raspberry-Rhubarb Mango-Passion Pina Colada Apple-Basil | |
| Portion of whipped cream | 2 |

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