

# History

Dear Guests, IN LAIN Friends and Fondue-Lovers,

Not even 50 years ago, this room was originally a cowshed built from the family Biveroni-Ulrich. Brigitta Cadonau-Biveroni, Dario's mother, still remembers the layout of this place as if it were yesterday. The cows were closed to the small windows and the little calves were located in the back. The room was so narrow, one you could barely stand up right.

The front area, where you can find Dario's modern kitchen nowadays, was used as a chicken coop.

To meet today's construction requirements; about 30 trucks filled with stone, pebble, earth and rubble were carried out of the basement. The renovation and restoration of the hotel were complicated and took over three years to complete. The idea, the architecture, the design and most importantly the realisation of the project all came from the Cadonau family.

Brigitta and Bernhard Cadonau, Dario's parents, successfully lead the IN LAIN wood manufacture for over 40 years and made all of this possible. The entire family spent day after day to build the hotel as we know it today. All of its woodwork, wooden furniture and all the other interior design items come from family's shop in Zuoz. In this shop Brigitta Cadonau sells fine fabrics, upholstered suites, beds and of course their own wooden works. Most of these unique pieces are designed and crafted in S-chanf by Dario's brother, Marco Cadonau and his team. The creative brothers will both impress you with their mastery – one in the kitchen, one in the carpentry – both creating truly unique pieces of art.

Enjoying a fondue while watching a cheesemaker producing our artisan cheeses made over fire? This is possible at the Käserei during the winter months - feel free to ask for the dates of these events! A fine and delicious IN LAIN cheese asks for a lot of knowledge, passion, experience and carefully selected milk and other ingredients.

The Käserei and our cheesemaker are also available for private events from 10 to 25 people with a wonderful rustic atmosphere.

We are looking forward to welcoming you as our appreciated guest.

A handwritten signature in cursive script, reading "Tamara + Dario Cadonau". The signature is written in dark ink on a white background.

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

PS: You can also buy our homemade IN LAIN cheese – feel free to ask for the current types.

# Seasonal, authentic Engadine and always fresh...

Enjoy our delicious homemade fondue variations and an excellent selection of our “Engadine cheese”. Would you like to try a fresh salad or a fine soup before you enjoy the fondue?


Our traditional Capuns or the fondue chinoise for 2 people are an ideal alternative to our cheese fondue or glacier raclette cheese. Another exquisite option is a “Gschweltti” (boiled potatoes) with a selection of cheeses from our cheese cellar.

All our food is freshly homemade and prepared daily just before the service by Dario Cadonau and his team.

We hope you enjoy choosing a dish from our menu and we wish you an enjoyable meal or as we say around here: “en Guete”.

For us, cooking means showing responsibility towards you and towards our planet. We thank you for your trust. Using regional products is an essential part of living the IN LAIN philosophy on a daily basis. We select meat from animals raised in species-appropriate husbandry and only process meat from animals whose origin and transport routes we know. We also pay attention to purchase products produced in an eco-friendly manner.

For information regarding ingredients in our dishes such as allergens, the service team is at your disposal.

Our vegetarian dishes are signed with a Swiss pine branch. 

Our meat originates from the following regions:

Veal	Exclusively from Switzerland, as far as possible from regional producers from Engadine
Pork	Exclusively from Switzerland, as far as possible from regional producers from Engadine
Beef	Exclusively from Switzerland, as far as possible from regional producers from Engadine
Lamb	Saddle and fillet from France or from Engadin
Poultry	Free range poultry from Switzerland, ducks and geese from French barn and free range
Rabbit	From Hungary and Switzerland
Wild fowl	Quails from Engadin and France
Venison	From local hunting
Krustentiere	From Canada, Thailand, Spain, Italy, Denmark, France, Africa

# Starters

## Fresh winter leaf salads and starters



Fresh winter leaf salad with bresaola, pickled mushrooms and smoked mozzarella	29
Lamb's lettuce with egg, bacon and bread croutons	29
IN LAIN meat and cheese platter with cheeses from our own cheese dairy	36

## Soups



Carrot and apple foam soup with fried king prawns (Vegetarian option: with pickled carrots)	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
«Gschwellti» (boiled potatoes) with cheese from our own cheese dairy (per 100 gram)	30

# Fondue

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
 “Äpler” 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 in CHF including VAT.

# Raclette



Glacier raclette cheese – for a minimum of 2 people  
*(prices are per person)*

55

Additionally we serve you the following side dishes of choice:

Boiled potatoes  
Bacon  
Champignons  
Quail eggs

Pearl onions  
Pickled cucumbers  
Pickled mini corn  
Olives

Tomatoes  
Pineapple

# Fondue Chinoise

Engadine Chinoise Platter – for a minimum of 2 people  
*(prices are per person)*

75

Feel free to mix your own Engadine Chinoise platter:

Beef  
Veal  
Pork  
Lamb

Additionally, we serve you the following side dishes of your choice:

Pearl onions  
Pickled cucumbers  
Pickled mini corn  
Honey mustard cucumbers

Cocktail sauce  
Curd cheese sauce with herbs  
Curry sauce  
BBQ sauce

French fries  
Boiled potatoes

# Desserts from the IN LAIN Patisserie

The IN LAIN Hotel Cadonau has its own patisserie. All desserts are freshly prepared in-house by our patisserie team Yanusca and Raissa every day. Pamper yourself with such a sweet delight.

Bread cake with mascarpone crumble ice cream and heavy cream	24
Champagne-sabayone with plum compote and vanilla ice cream	26
Warm apple rings in batter with cinnamon ice cream and vanilla sauce	24
Stirred Brail iced coffee	18
Homemade ice cream in various flavours (per scoop)	5
Vanilla   Swiss pine Meringues   Caramel Coffee   Chocolate	
Various homemade sorbet varieties (per scoop)	5
Lemon   Melon Mango passion   Raspberry   Tangerine	
Portion of whipped cream	2

All prices in CHF including VAT.