

# 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 15 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](http://www.inlain.ch) has the latest hotel offers and much more.

# Seasonal, fresh, Engadine-style and prepared with love

Choose your favorite dish from our menu. Are you in the mood for a crisp autumn salad with carrot shavings, pears, and caramelized pumpkin seeds? Or perhaps a creamy parsnip and pear foam soup with a skewer of king prawns? How about a medallion of beef fillet served with autumn vegetables and homemade French fries, or freshly caught fish?

We especially recommend our 3- to 5-course menu. Let our kitchen team take you on a journey full of surprises and delightful experiences. All our dishes are freshly prepared à la minute. The sweet temptation at the end is crafted by our patisserie team – simply heavenly. We hope you enjoy choosing your favorite dish.

For us, cooking also means taking responsibility – for you and for the world we live in. Thank you sincerely for placing your trust in us.

At the IN LAIN Hotel Cadonau, using regional products is part of our daily practice and a key aspect of our philosophy. We give preference to meat from animals raised under humane conditions and only use meat from sources we know and trust – including transport routes. When sourcing ingredients, we pay close attention to environmentally friendly production.

If you would like information about ingredients in our dishes that may cause allergies or intolerances, please feel free to ask our service team. Our vegetarian dishes are marked with a Swiss stone pine twig



Our meat comes from the following regions:

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
Game birds	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, Africa

# Autumn tasting menu

Choose your 3 to 5-course menu

## Pumpkin Trilogy

Pumpkin carpaccio, smoked pumpkin, pumpkin cream with  
caramelized pumpkin seeds and an autumn herb salad

80 00

White potato and truffle foam soup with pan-seared S-chanf quail breast  
(also available with sautéed mushrooms)

80 00

## Pan-seared halibut fillet

with champagne beurre blanc, chive, parsnip cream, and edible flowers

80 00

## Engadine venison loin

with Spätzli, sautéed Brussels sprout leaves, pear cream and pickled lingonberries

80 00

Dessert or cheese of your choice

3-course menu CHF 98

*(A starter of your choice, venison loin or halibut fillet and a dessert of your choice)*

4-course menu CHF 125

*(Two starters of your choice, venison loin or halibut fillet and a dessert of your choice)*

5-course menu CHF 140

*(Full menu)*

All prices are in CHF and include VAT

# Starters

## Autumn Leaf Salads and Starters



Crispy autumn leaf salad with carrot shavings, pears, and caramelized pumpkin seeds 29  
*(also available with king prawns or quail breast + CHF 12)*

Lamb's lettuce salad with crispy bacon, egg, and croutons 29

Pan-seared Breton lobster tail with shellfish espuma, autumn herb salad, mango-passionfruit gel, and tapioca chips 46 / 58

Homemade game terrine with pickled chanterelles, lingonberries, Cumberland sauce, and a bouquet of salad 32 / 42

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

## Soups



Parsnip and pear foam soup with king prawn skewer 24  
*(Vegetarian option: with pickled parsnip)*



Mushroom cappuccino with veal bresaola skewer 25  
*(Vegetarian option: with mushroom crostini)*

Grisons barley soup with mountain herbs 18

Grisons barley soup with mini Engadine sausage 21

## Homemade plates

Braised venison shoulder ravioli with caramelized apple cubes, herbs, and game jus 40 / 48

Seared Engadine venison fillet on cheese spätzli with champagne foam sauce 44 / 54

Homemade IN LAIN Capuns 32 / 40



Truffle risotto with fresh autumn truffle and truffle foam 38 / 46

All prices are in CHF and include VAT.

# Main courses

## Meat dishes

S-chanf quail breasts on porcini mushrooms with potato and chive cream and mushroom foam sauce	56
Stroganoff of Thurgau apple pork fillet with herb polenta	56
Engadine venison loin with spätzli, red cabbage, caramelized chestnuts, port-poached pear, and lingonberries	58
Seared beef fillet medallion wrapped in Swiss stone pine wood, with autumn vegetables and homemade French fries	60

## Fish dishes

Today's freshly caught fish	57
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## Meat and fish for 2 people

Whole corn-fed baby chicken oven-roasted, served with homemade French fries, vegetable bouquet, and poultry jus	78
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*The service takes place in two courses*

Whole baby turbot baked in a herb and sea salt crust, served with lemon risotto, wild broccoli, and champagne foam sauce	94
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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. We wish you great pleasure in choosing and enjoying our fine sweet creations.

## Desserts

Fresh, homemade cake of the day	10.50
Fig and honey mousse, with goat cheese & honey ice cream and hay crumble	27
Chestnut mousse "mushroom", with meringue and gooseberries, served with gooseberry sorbet	28
Plum and hazelnut slice with hazelnut ice cream	28
Swiss stone pine (Arve) dessert variation	26
Stirred Brail iced coffee	18
Homemade sorbet variation (grape, mango-passion fruit, gooseberry, lemon)	22
Various types of homemade ice cream (per scoop)	5
Vanilla   Swiss stone pine Hazelnut   Coffee Chocolate   Goat cheese & honey	
Various types of homemade sorbet (per scoop)	5
Lemon   Grape Mango-passion fruit   Gooseberry Apricot-thyme	
Portion of whipped cream	3

All prices are in CHF and include VAT.