

# History

Dear Guests, IN LAIN Friends and Gourmets,

You are sitting in a very special restaurant! This parlour, this very room, the Swiss stone pine wood furniture as well as the entire hotel is filled with history. The exciting and extraordinary story of this building began in May 1942 with the Engadine farmer Eugen Biveroni, Dario Cadonau's grandfather, who lost his heart to a young beauty from Zurich during the forest festival in Cinous-chel. He fell for Franziska Ulrich who regularly spent her holidays in Cinous-chel. The young couple got married soon thereafter, on the 12<sup>th</sup> December the same year.

Life on the farm was tough and challenging but with all its different aspects also very rewarding. In the very house you are enjoying yourself in right now, the young parents raised three children. Ursina, Christina and Brigitta enjoyed an at times strenuous but also very happy and eventful childhood. In 1965 the dedicated parents decided to give up agriculture and transformed their own living room into a small, beautifully designed restaurant called Stüvetta. The hay barn was also turned into a restaurant while the nine existing guestrooms in the upper floor were renovated and the accommodation was expanded by two generous rooms. Soon the three girls became part of the working mechanism of the house and contribution was a must. The chamber pots had to be emptied and beds had to be made. The three sisters also spent much time looking after the wishes of every individual guest and built one of the most important grounds of the philosophy of our hotel - exceptional care for our guests. In addition, the family continued to have seven large carrot fields; the carrots from Brail were known as the best and appreciated throughout Switzerland. Guests not only returned to Brail for the carrots, they also returned for the friendships that were built there, many of which last until today.

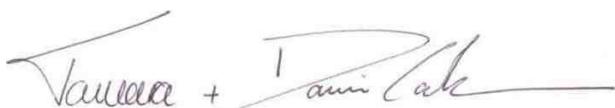
Once the parents, Eugen and Franziska, were no longer able to run the restaurant, their children took over – first Ursina and later on Brigitta, Dario's mother, who managed the Stüvetta, the Talvo and the rooms. Brigitta and her team were running the restaurant successfully with an outstanding service, fresh products and an authentic cuisine. One day a handsome young man named Bernhard Cadonau walked into the restaurant, a well-trained carpenter who admired Brigitta's delicious desserts. The two fell head over heels in love with each other and married just as quickly. With an own carpentry, they started their own path to independence. The restaurants were then closed, and the hotel rooms transformed into four holiday homes. The IN LAIN wood manufacture Cadonau, as the company is called today, now exists successfully for over 40 years – driven by a passion for wood paired with great expertise.

Obviously, the entire IN LAIN Hotel Cadonau was transformed and enlarged by the family-owned company, the IN LAIN Wood Manufacture Cadonau. The entire carpentry work and much more was carried out by the IN LAIN team of Dario's parents and his brother Marco. Marco Cadonau is a carpenter-technician and inherited the feeling for wood and the great talent from his father. Who knows, maybe he will pass it on to one of his children. Katia and Marco Cadonau have three young children. Risch was born on 19 October 2011, Clelia on 22 July 2013 and Din on 19 June 2015.

Take a moment to look around and notice just how beautiful this room completely made of wood presents itself today. The entire parlour, with all the solid wood furniture, originates from the grandparents' times. We have carefully restored the entire wood and furniture with much attention to detail and decked the furnishings with new noble linen fabrics. The new floors made of Swiss stone pine, fir and larch wood, the modern lighting, the furniture – everything you can lay your eyes on, is genuine IN LAIN. The Wood Manufacture Cadonau is the obvious choice for design, interior design and solid timber furniture.

Now, since 14 years it is our turn, the third generation of Cadonaus. We got married just as quickly as our predecessors. We are proud of the house, the family which allows us to shape the future, and we are looking forward to the challenges of today and tomorrow – together with you. Our son Jan Luis was born on 21<sup>st</sup> of December 2013 and our daughter Xenia on 26<sup>th</sup> of July 2018. Who knows whether one day they will follow in our footsteps.

Thank you for being our guest – we wish you a wonderful time at the IN LAIN Hotel Cadonau.

The image shows two handwritten signatures. The first signature on the left is 'Tamara' and the second signature on the right is 'Dario Cadonau'. They are written in a cursive, black ink style.

Tamara and Dario Cadonau with Jan and Xenia  
and the entire IN LAIN Team

PS: Current hotel offers and much more can be found on [www.inlain.ch](http://www.inlain.ch)

# Seasonal, fresh Engadine style prepared with love

Choose your favorite dish from the menu. Do you fancy a Crisp winter leaf salad with caramelized nuts, Pfälzer carrots and pomegranate seeds or a classic Grisons barley soup with mini Engadine sausage? How about a Roasted fillet of beef medallion wrapped in Swiss stone pine on winter vegetables and homemade potato gnocchi? 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 patisserie team Yanusca and Raissa - simply heavenly. We hope you enjoy choosing your favorite dish.

For us, cooking means showing responsibility towards you – 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 that the products we purchase are produced in an eco-friendly manner.

For detailed information about our dishes and their ingredients such as allergens, the service team is happy to answer any questions.

Our vegetarian dishes are signed with a Swiss stone pine branch.



Our meat originates from the following regions:

Veal	Exclusively from Switzerland, as far as possible from regional producers
Porc	From Switzerland and Spain, as far as possible from regional producers
Beef	Exclusively from Switzerland, as far as possible from regional producers
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

Our fish originates from the following waters:

Freshwater fish	From Switzerland, Norway, Denmark, Germany, wild caught when possible.
Saltwater fish	From Spain, Italy, France, Norway, Japan, wild caught when possible.
Crustaceans	From Canada, Thailand, Spain, Italy, Denmark, France, Africa

# Winter degustation menu

Select your 3 to 5 course menu

Carpaccio of veal fillet in an herb crust with  
a lemon cream, sour cream and a wild herb salad

80 CHF



Beetroot and apple foam soup with roasted quail breast and walnut oil  
(also available with pickled beetroot)

80 CHF

Confit Brüggli char,  
served with a carrot cream, mini carrots and carrot-ginger foam sauce

80 CHF

Grilled beef skewer from the grill on roasted mixed mushrooms,  
accompanied by a herb risotto and beef jus

80 CHF

Dessert or cheese of choice

3-course menu CHF 98

(One starter of choice, grilled beef skewer or Brüggli char and a dessert of choice)

4-course menu CHF 125

(Two starters of choice, grilled beef skewer or Brüggli char and a dessert of choice)

5-course menu CHF 140

(Complete menu)

All prices in CHF including VAT.

# Starters

## Fresh winter leaf salads and starters

	Crisp winter leaf salad with caramelized nuts, Pfälzer carrots, and pomegranate (add on with king prawns or quail breast + CHF 12)	29
	Lobster and shrimp cocktail, Romaine lettuce salad with citrus fruits	46 / 58
	Festive veal terrine accompanied by a salad bouquet, pickled fruit in honey wine coulis and truffle vinaigrette	34 / 44
	Engadine beef tartare with sliced Perigord truffle, whipped egg yolk, truffle mayonnaise, herb cream, flowers and fresh brioche	44 / 54
	IN LAIN meat and cheese platter with cheeses from our own cheese dairy	36

## Soups

	Cauliflower curry foam soup with a grilled king prawn skewer (Vegetarian option: with marinated cauliflower skewer)	24
	Game essence under a puff pastry lid with herb dumplings and root vegetables	25
	Grisons barley soup with herbs	20
	Grisons barley soup with mini Engadine sausage	23

## Homemade entremets

Duck ravioli on brussels sprout leaves, orange zest and an orange-white wine foam	44 / 54
Roasted quail breasts served on cheese spätzli and a white wine foam sauce	46 / 56
Homemade IN LAIN Capuns	34 / 42
	Smoked tagliolini with fresh Perigord truffle and truffle foam

All prices in CHF including VAT.

# Main dishes

## Meat dishes

Braised pork cheek from the Pata Negra pork on bramata and root vegetables	56
Seared beef fillet medallion wrapped in Swiss stone pine on winter vegetables and homemade potato gnocchi	62
Veal piccata accompanied by a saffron risotto, wild broccoli and a veal jus	58
Engadiner venison loin on a pear cream with sautéed brussels sprout leaves and spätzli	60

## Fish dishes

Fresh catch of the day	58
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## Meat and fish for two persons

Wellington of corn-fed chicken	83
Served with sautéed mixed mushrooms, celery cream and chicken jus For the second serving, we will be serving pulled joint with spinach, potato espuma and tramezzini crumble	

*We serve the dish in two courses.*

Whole grilled wild sole	88
As a side dish we serve lemon risotto, winter vegetable bouquet, nut butter and white wine foam sauce	

*The preparation time of the dishes for 2 people is about 30 minutes.  
The prices are per person.*

All prices in CHF including 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. Have fun choosing and enjoying the delicious sweets.

## Desserts

Homemade cake – freshly made every day	10.50
Cappuccino cake with chocolate and coffee ice cream	28
Hay cheesecake with salted caramel ice cream	28
Deformed orange crème brûlée with orange compote and orange sorbet	27
Variation of Swiss pine	28
Stirred Brail iced coffee	20
Homemade sorbet variation (apple-cinnamon, mango-passion fruit, orange, lemon)	26
Homemade ice cream in various flavours (per scoop)	5
Vanilla   Swiss pine	
Salted caramel	
Coffee   Chocolate	
Various homemade sorbet varieties (per scoop)	5
Lemon   Apple-cinnamon	
Mango passion   Champagne   Orange	
Portion of whipped cream	3

All prices in CHF including VAT.