

# 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 it is our turn, the third generation of Cadonau. 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.

A handwritten signature in black ink, consisting of the names 'Tamara' and 'Dario' written in a cursive style, separated by a plus sign '+'. The signature is written on a light-colored background.

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 fresh autumn leaf salad with carrot shavings, pears and caramelized pumpkin seeds or a mushroom cappuccino with veal bresaola skewer? Or rather a beef fillet medallion in a Swiss stone pine coat on sweet potato cream and roasted mushrooms or better a freshly caught fish of the day?? We highly recommend our 3 - 5 course menu. Our kitchen crew will accompany you dish by dish with various surprises. All our recipes are always freshly prepared in house. To conclude your meal on a high note, taste one of the sweet seductions created by our Pâtissière Nadja – simply heavenly.

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	Exclusively from Switzerland, 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

# Autumn tasting menu

Select your 3 to 5 course menu

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

80 00

White potato truffle cream soup with roasted quail breast from S-chanf  
*(also available with roasted mushrooms)*

80 00

Fried halibut fillet  
on champagne beurre blanc with chives, parsnip cream and flowers

80 00

Engadine saddle of venison  
with spaetzli, sautéed Brussels sprouts, pear cream and pickled cranberries

80 00

Dessert or cheese of choice

3-course menu CHF 90  
*(One starter of choice, Engadine saddle of venison and a dessert of choice)*


4-course menu CHF 115  
*(Two starters of choice, Engadine saddle of venison and a dessert of choice)*

5-course menu CHF 130  
*(Complete menu)*



All prices in CHF including VAT.

# Starters


## Fresh autumn leaf salads and starters

 Fresh autumn leaf salad with carrot shavings, pears and caramelized pumpkin seeds <i>(add on with king prawns or quail breast + CHF 12)</i>	29
Lettuce salad with fried bacon, egg and bread croutons	29
Fried Breton lobster tail with shellfish cream, mango-passion fruit gel, Tapioca chips and autumn herb salad	40 / 52
Homemade venison pâté with pickled chanterelles, cranberries, Cumberland sauce and a salad bouquet	38 / 48
IN LAIN meat and cheese platter with cheeses from our own cheese dairy	36

## Soups

 Parsnip and pear foam soup with king prawn skewer <i>(Vegetarian option: with pickled parsnip)</i>	22
 Mushroom cappuccino with veal bresaola skewer <i>(Vegetarian option: with mushroom crostini)</i>	23
Grisons barley soup with herbs	18
Grisons barley soup with mini Engadine sausage	21

## Homemade entremets

Braised venison shoulder ravioli with caramelized apple cubes, herbs and venison jus	40 / 48
Roasted Engadine venison fillet on cheese spaetzli and champagne sauce	44 / 54
Homemade IN LAIN Capuns	32 / 40
 Truffle risotto with fresh autumn truffle and truffle foam	38 / 46

All prices in CHF including VAT.

# Main dishes

## Meat dishes

Quail breasts from S-Chanf on potato-chive cream, porcini mushrooms and mushroom foam sauce	54
Thurgau apple pork fillet wrapped in bacon with beans and homemade French fries	56
Engadine saddle of venison accompanied with spaetzli, red cabbage, caramelized chestnuts, port wine pear and cranberries	58
Roasted beef fillet medallion in a Swiss pine coat on sweet potato cream and roasted mushrooms	60

## Fish dishes

Fresh catch of the day	57
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## Meat and fish for two persons

Whole chicken cooked in the oven As a side dish we serve homemade French fries, vegetable bouquet and poultry jus	78
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*We serve the dish in two courses.*

Shellfish platter with lobster, langoustine and king prawns As a side dish we serve lemon risotto, wild broccoli and crustacean bisque	96
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*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 in house every day. Pamper yourself with such a sweet delight.

## Desserts

Homemade cake – freshly made every day	10.50
Fake marrone with pear sorbet, pear gel, malt crumble and autumn leaves	24
Champagne sabayon with wild berry compote and wild berry sorbet	24
Apple variation with walnut and yogurt	23
Variation of Swiss pine	24
Stirred Brail iced coffee	18
Homemade sorbet variation (pear, mango-passion, wild berry, lemon)	21
Homemade ice cream in various flavours (per scoop)	5
Vanilla   Swiss pine Caramel   Walnut Coffee   Chocolate	
Various homemade sorbet varieties (per scoop)	5
Lemon   Wild berry Mango-passionfruit   Cranberry Champagne   Pear	
Portion of whipped cream	1.50

All prices in CHF including VAT.