

# 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 favourite dish from our menu. Fancy a crispy autumn leaf salad with radish shavings, pears and parmesan chips or a pumpkin and pear foam soup? How about a beef fillet beef medallion in a Swiss stone pine coat on potato and herb puree and autumn vegetables or a freshly caught fish? We can particularly recommend the 3 to 5-course menu. Our 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 - simply heavenly. We hope you enjoy choosing your favourite 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
Pork	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

# Autumn tasting menu

Select your 3 to 5 course menu

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

80 02

Celery and truffle foam soup with roasted S-Chanfer quail breast  
(also available with king prawns)

80 02

Roasted Lostallo salmon fillet  
on carrot cream, vanilla carrots and beurre blanc sauce

80 02

Engadine saddle of venison  
on spaetzli, sautéed brussels sprout leaves,  
potato and pear cream and pickled cranberries

80 02

Dessert or cheese of choice

3-course menu CHF 90

*(one starter of your choice, saddle of venison, and a dessert of your choice)*

4-course menu CHF 115

*(two starters of your choice, saddle of venison, and a dessert of your choice)*


5-course menu CHF 130

*(Complete menu)*



All prices in CHF including VAT.

# Starters


## Fresh autumn leaf salads and starters

 Crisp autumn leaf salad with radish shavings, pears and parmesan-potato chips <i>(also available with king prawns or quail breast + CHF 12)</i>	29
Lamb's lettuce with fried bacon, egg and bread croutons	29
Engadine venison fillet carpaccio with mushrooms, mushroom cream, cranberries and an autumn herb salad	38 / 48
Carne cruda of veal fillet with poached organic egg on wild herb salad and homemade ciabatta bread	44 / 54
IN LAIN meat and cheese platter with cheeses from our own cheese dairy	36

## Soups

 Pumpkin and pear foam soup with king prawn skewers <i>(Vegetarian option: with pickled pears)</i>	22
 Mushroom cappuccino with veal and bresaola skewer <i>(Vegetarian option: with a 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 foam sauce	44 / 54
Homemade IN LAIN Capuns	3 / 42
 Truffle risotto with fresh autumn truffle and truffle foam	42 / 50

All prices in CHF including VAT.

# Main dishes

## Meat dishes

S-chanfer quail breasts on porcini risotto, wild broccoli and mushroom foam sauce	56
Roasted fillet of beef medallion in a Swiss stone pine coat on potato and herb puree and autumn vegetables	60
Engadine saddle of venison accompanied by spaetzli, red cabbage and caramelized chestnuts, port wine pear and cranberries	60
Engadine veal steak matured in the rock cellar with egg noodles, spinach and veal jus	58

## Fish dishes

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

Chateaubriand of Angus beef with goose liver and black truffle As a side dish, we serve you homemade fries, a bouquet of autumn vegetables and jus	96
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*The Chateaubriand is served in two courses.*

Crustacean platter with lobster, langoustine and king prawns As a side dish we serve lemon risotto, autumn vegetable bouquet, crustacean bisque	98
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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 daily.  
Enjoy choosing and savoring the fine sweets.

## Desserts

Fresh homemade cake of the day	10.50
False chestnut with grape sorbet, pear compote, malt crumble and autumn leaves	24
Pumpkin variation	24
Lukewarm chocolate cake with vanilla ice cream and port wine figs	26
Pine variation	24
Stirred Brailer iced coffee	18
Homemade sorbet variation (mango passion, pear, grape, lemon)	21
Various homemade ice cream flavors (per scoop)	5
Vanilla   Pine Pumpkin seed   Coffee   Chocolate	
Various homemade sorbet flavors (per scoop)	5
Lemon   Grape Mango-Passion   Cranberry   Pear	
Portion of whipped cream	2

All prices in CHF including VAT.