

Restaurant
Cantina Caverna

A commitment of **GASSER FELSTECHNIK AG**

Welcome to the

Cantina Caverna

Dear guest

In 2026, it will be 25 years since Gasser Felstechnik AG opened the Cantina Caverna with great dedication. What was originally intended as a simple canteen for staff has, over the years, developed into a catering business in Lungern that has grown with a great deal of passion. Countless events of all shapes and sizes, in addition to the restaurant's day-to-day business, contribute to the lively atmosphere at «local mountain Brünig».

From the very beginning, great importance has been attached to strong local and regional roots. Like its parent company, Gasser Felstechnik AG, Cantina Caverna is fully committed to sourcing the greatest possible proportion of all resources and goods directly from the local area and the regions of Obwalden, Inner and Central Switzerland. A commitment to sustainability driven by conviction, as well as a pioneering spirit, will continue to shape our work.

We're delighted to have you as our guest. Make the most of your precious time here. Whether before or after your visit for shooting sports, an event with friends or business – or simply for a private gathering with your loved ones: we look forward to welcoming you!

Your hosts:

Service Management

Sarah Kaufmann

Head Chef

Mike Zarges

Sous Chef

Alexandre Abrantes

...as well as our entire CANTINA CAVERNA team.


CHF

Soup of the day Cantina | *Tagessuppe Cantina* **8**

Green leaf salad | *Grüner Blattsalat* **8** 

Mixed market salad | *Gemischter Marktsalat* **11** 

Sausage and cheese salad | *Wurst-Käse Salat* **21**
Cervelat from butcher Stutzer & Flüeler
«Schacher-Seppli» cheese, leaf salad and
pickled vegetables

Tarte flambée | *Flammkuchen*
Crème fraîche, onions, with or without bacon **14**
Crème fraîche, cherry tomatoes and rocket **12** 

«Waldfäscht» **8**
Cervelat from the «Blaue Kuh» butcher's, Matten
Mustard and bread, served with a glass of beer

Sandwiches **6/9**
Homemade bread and full-flavoured sauce
Cheese, salami, ham, meatloaf or mixed

CHF

Explosives Schnitzel

110g | 29

Sprengstoff Schnitzel

220g | 36

pork schnitzel breaded,
fried until golden brown
with chips and market vegetables

Porcini mushroom ravioli from Pastarazzi OW

24 / 32 

Steinpilzravioli von Pastarazzi OW

white wine and cream sauce with
Kernser fine mushrooms

Homemade crispy fish fillets

24 / 29

Hausgemachte Fischknusperli

Chips and tartar sauce

Duty to provide information

Our staff will be happy to provide you with information about ingredients in our dishes that may trigger allergies or intolerances.

Cantina's supplier partners

Product	Origin, Supplier
Beef	CH
Veal	CH
Pork	CH
Chicken	CH

Our meat is supplied by «Stutzer und Flüeler» or the «Blaue Kuh» butcher's shop

Eggs	CH, Spichtig Organic Farm, Sachseln
Pasteurised liquid egg	CH
Fish	CH, Valais
Bread	CH, Cantina Caverna, Lungern
Pastries	CH