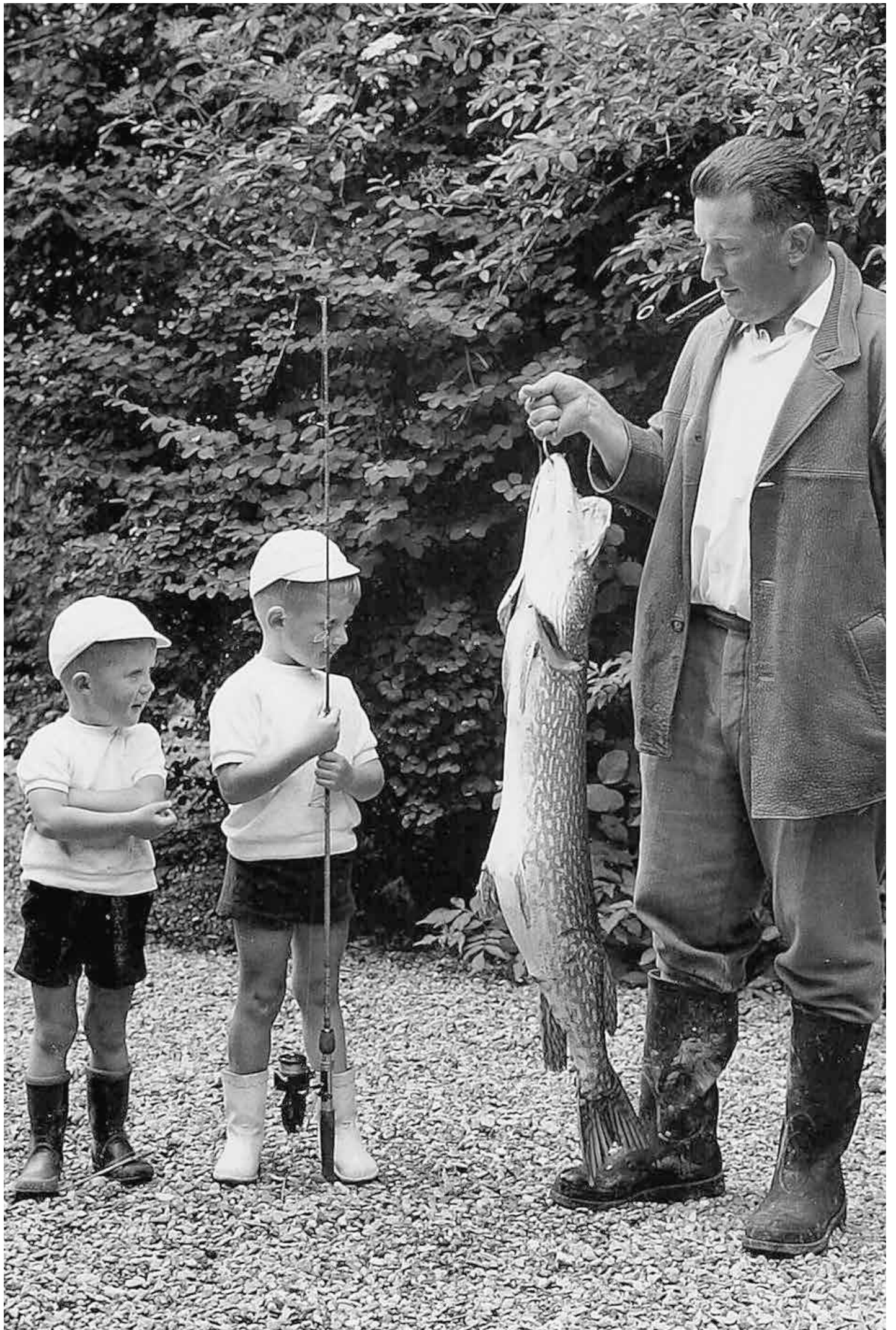
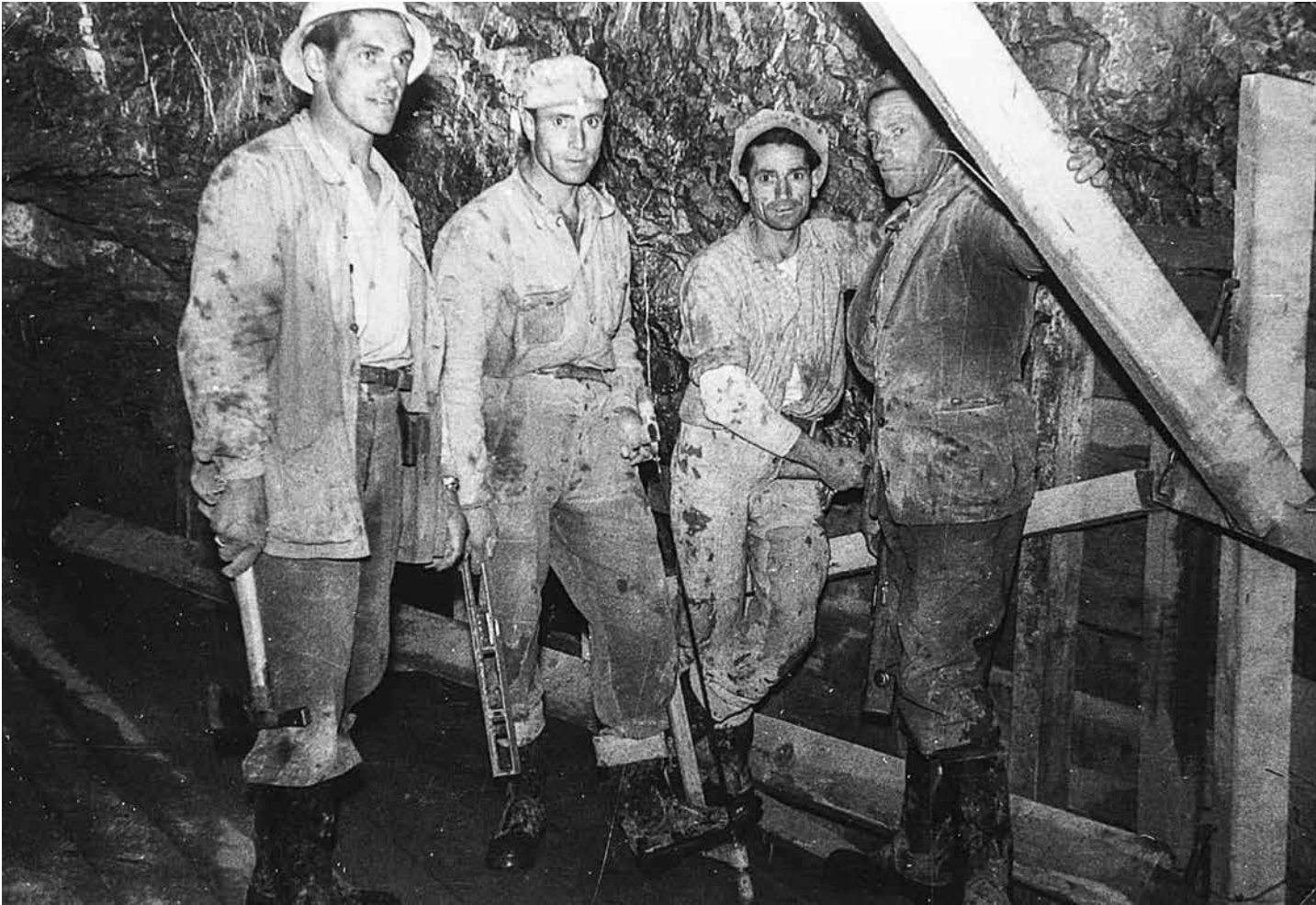


R e s t a u r a n t
Cantina Caverna

Karl Gasser-Gasser «Lemä-Kari» (right) (2nd generation of Gasser Felstechnik AG)
with his sons Patrick (left) and Thomas Gasser (3rd generation of Gasser Felstechnik AG)





Picture above
1956: Tunnel
construction,
Melchtal OW



Picture left
1956: Melchtal OW

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.

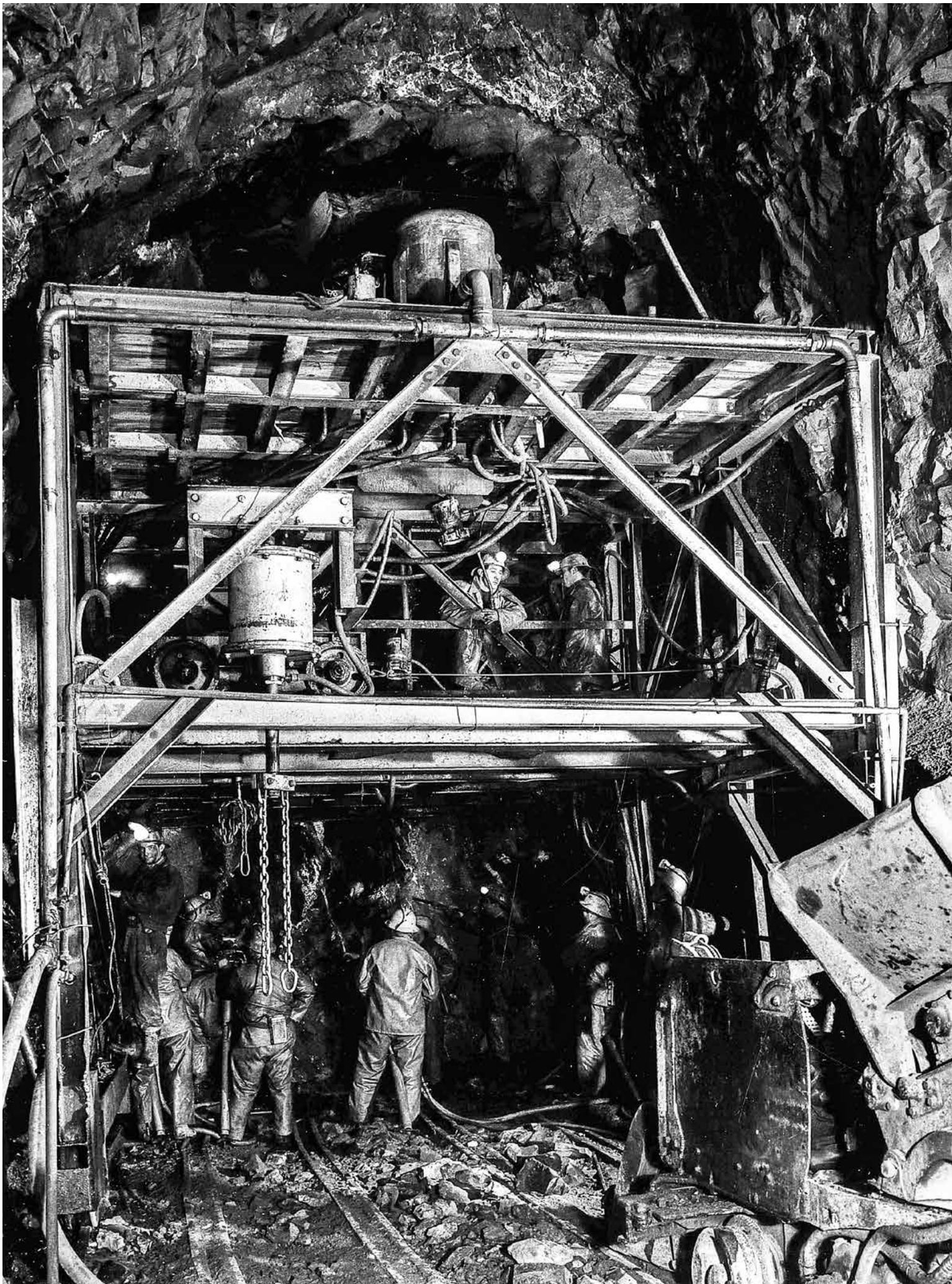
We're delighted to have you as our guest. Make the most of your precious time here. Whether before or after your visit for shooting sports, an event with friends or business – or simply for a private gathering with your loved ones: we look forward to welcoming you!

Your hosts:

Service Management
Head Chef
Sous Chef

Sarah Kaufmann
Mike Zarges
Alexandre Abrantes

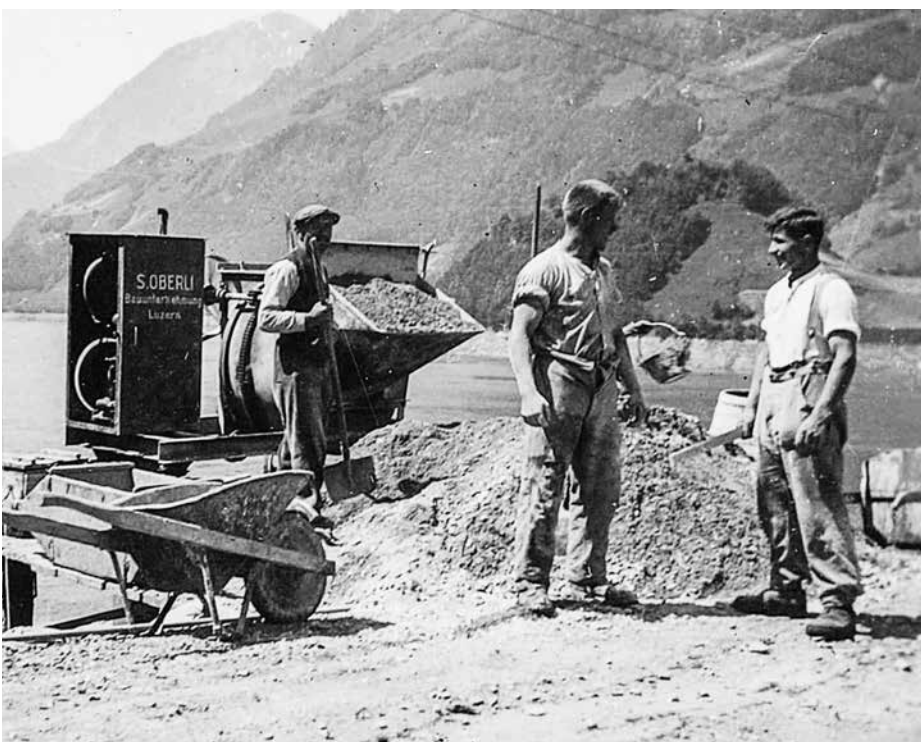
...as well as our entire CANTINA CAVERNA team.



1961: Tunnelling, Hergiswil NW

Starters & Small Bites

	Food allergens	CHF	
Green leaf salad <i>Kleiner Blattsalat</i>	3/10	8	✓
Mixed market salad <i>Gemischter Marktsalat</i>	3/7/9/10	11	✓
Duo of Lollo lettuce with Obwalden garnish <i>Duo vom Lollo-Salat mit OW-Garnitur</i> Pear, nuts, herbal schnapps and bacon	3/7/8/9/10/12	14 / 18	✓
Tartare of local beef <i>Tatar vom Rind</i> served with toast and butter with 2 cl cognac or whisky	1/7/10	70g 22 140g 28 + 3	
Sausage and cheese salad <i>Wurst-Käse Salat</i> Cervelat from butcher Stutzer & Flüeler «Schacher-Seppli» cheese, leaf salad and pickled vegetables	3/7/9/10	16 / 21	
Tarte flambée <i>Flammkuchen</i> Crème fraîche, onions, with or without bacon Crème fraîche, cherry tomatoes and rocket	1/3/7	14 12	✓
«Waldfäscht» Cervelat from the «Blaue Kuh» butcher's, Matten Mustard and bread, served with a glass of beer	1/10	8	
Sandwiches Homemade bread and full-flavoured sauce Cheese, salami, ham, meatloaf or mixed	1/7/10	6/9	



Picture above
1955: first fully
hydraulic Trax
Picture left

1950s:
Bank stabilisation
Lake Lungern

Soups

	Food allergens	CHF	
Soup of the day Cantina <i>Tagessuppe Cantina</i>	On request	8	
«Lea Gut» Hay Soup <i>«Lea Gut» Heusuppe</i>	7/9	12	✓
Homemade hearty beef broth <i>Hausgemachte kräftige Rindsbouillon</i> <i>with pancake or organic free-range egg</i>	1/3/7/9	14	

CANTINA classics

Butter Rösti with 2 Sachsler Organic Eggs <i>Butterrösti mit 2 Sachsler Bio-Eiern</i> or topped with Kernser gourmet mushrooms and Seiler cheese	1 / 7	17	✓
Matcheuren cheese toast <i>Käseschnitte</i> with cheese from Seiler	1/7	19	✓
Obwalden pork knuckle <i>Obwaldner-Gnagi</i> with chips and hot mustard	10	21	
Large veal sausage from Kerns <i>Kalbsbratwurst</i> onion sauce and butter rösti	7/9	24	
Underground Burger <i>Untertag Burger</i> 200g spicy ground beef patty, from the butcher «blue Cow», Matten BE with Volltreffer sauce, Wildma cheese, tomato, onion, lettuce and bacon in a pretzel bun, served with chips	1/7/10	28	



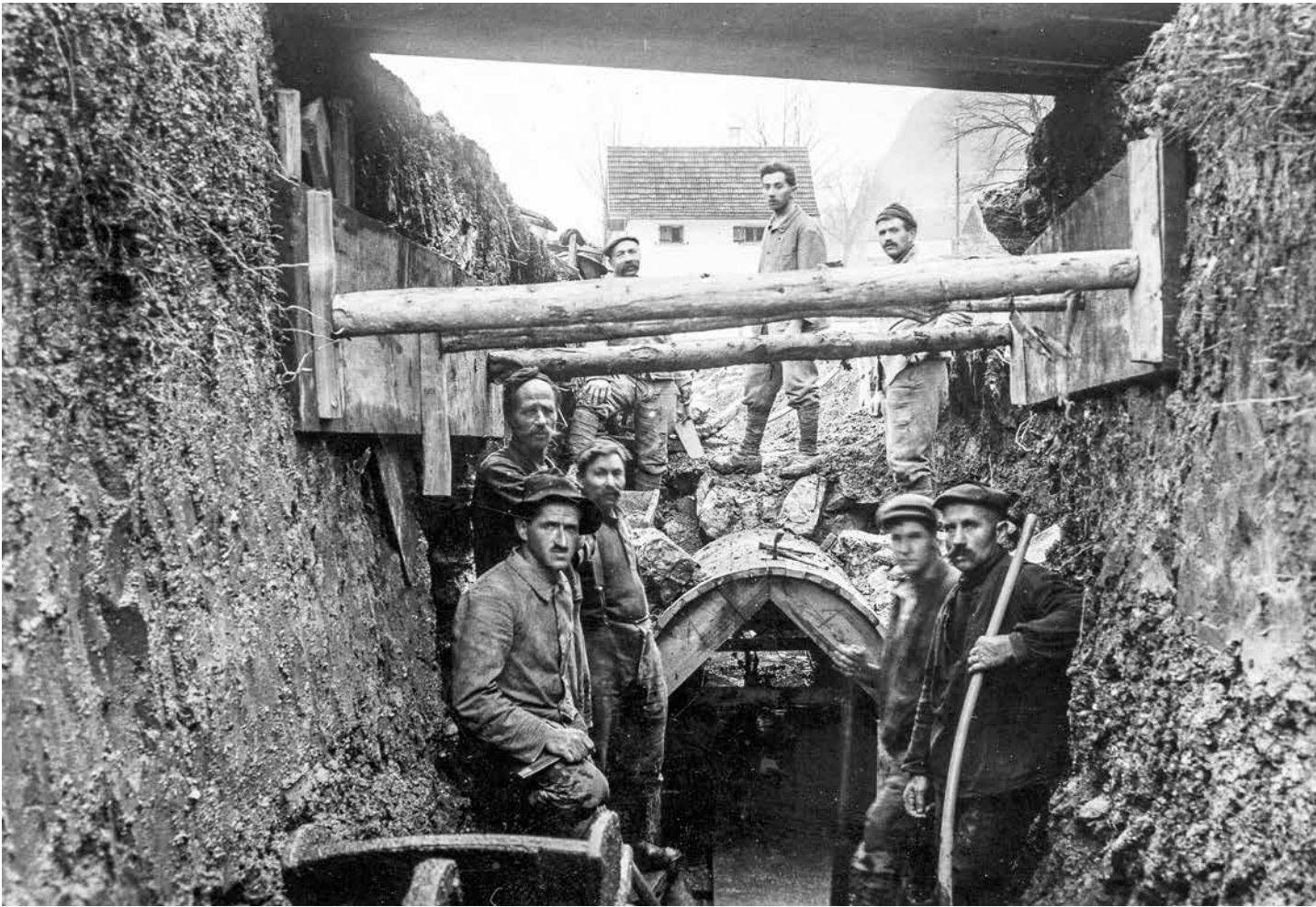
Picture above
2007: Black Angel Mine, Greenland



Picture left
1995: Hand drilling on the Brünig

Main courses

	Food allergens	CHF
Explosives Schnitzel <i>Sprengstoff Schnitzel</i> pork schnitzel breaded, fried until golden brown with chips and market vegetables	1/3/7/9/10	110g 29 220g 36
Cordon bleu Local pork stuffed with farmer's ham and world champion raclette cheese with chips and market vegetables	1/3/7/9	160g 31 280g 36
Alpstein chicken breast <i>Alpstein Pouletbrust</i> dark saffron sauce, dry-fried rice and mixed vegetables	7/9	33
Central Swiss veal liver strips <i>Zentralschweizer Kalbslebergeschnetzeltes</i> Madeira sauce and homemade crispy butter rösti	7/9/12	34 / 38
Obwalden beef fillet <i>Obwaldner Rindsfilet</i> Herb butter, Kernser pasta and market vegetables	1/3/7/9	150g 58



Picture above
1926: Hackern factory
site, Lungern



Picture left
2009: ifa fire drill,
Lungern

Vegetarian and fish

	Food allergens	CHF	
Porcini mushroom ravioli from Pastarazzi OW <i>Steinpilzravioli von Pastarazzi OW</i> White wine and cream sauce with Kernser fine mushrooms	1/3/7/12	24 / 32	✓
Meadow Burger <i>Wiesen Burger</i> Veggie patty, tomato, onion, lettuce and herb sauce in a sesame bun, served with chips	1/3/7/10/11	26	✓
Butter rösti with 2 Sachsler organic eggs <i>Butterrösti mit 2 Sachsler Bio-Eiern</i> or topped with Kernser gourmet mushrooms and Seiler cheese	1/3/7	17	✓
Homemade crispy fish fillets <i>Hausgemachte Fischknusperli</i> Chips and tartar sauce	1/3/4/10	24 / 29	
Pan-seared Swiss pikeperch fillet <i>Gebratenes Schweizer Zanderfilet</i> Almond butter, steamed rice and market vegetables	4/7/8/9	38	



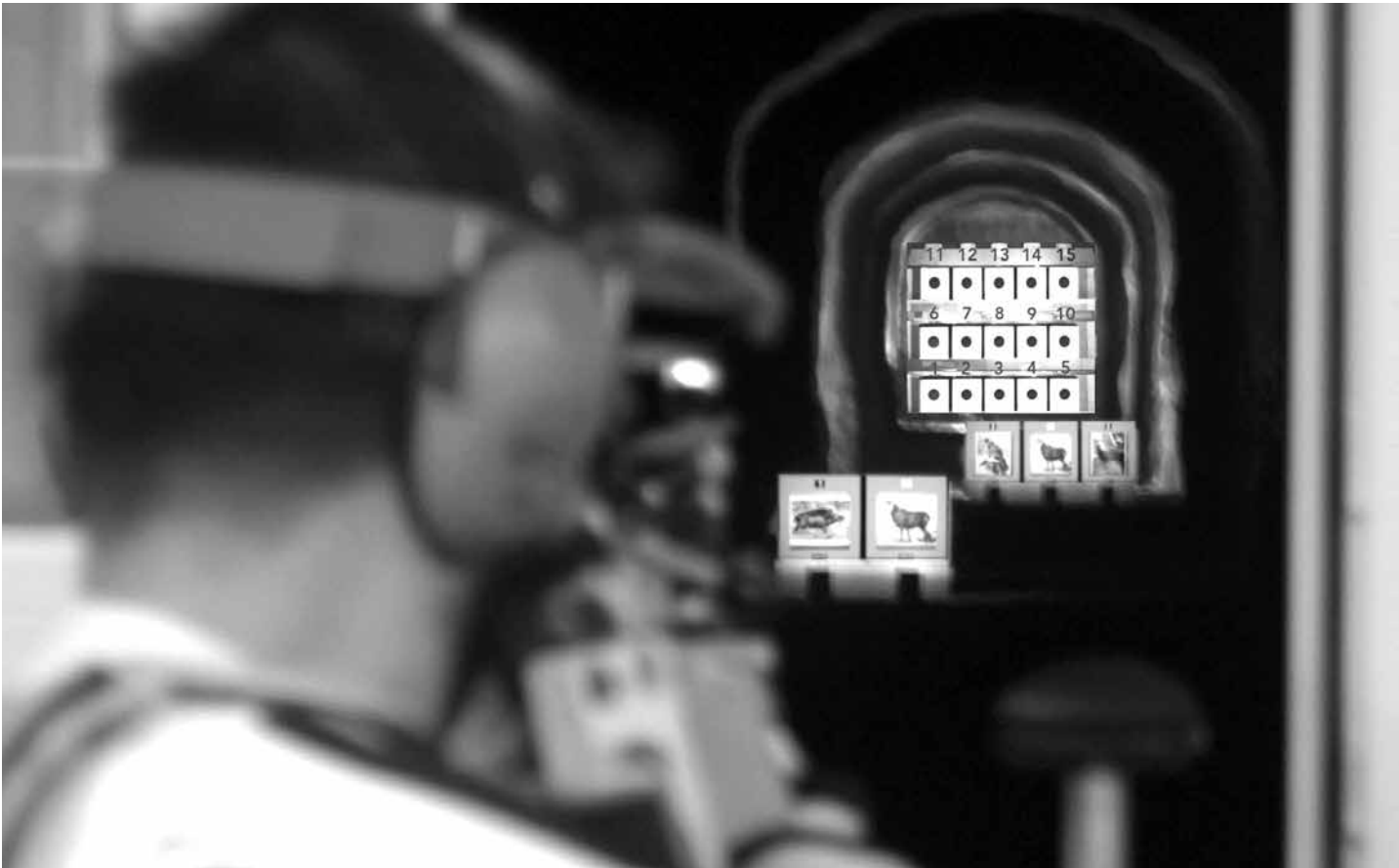
Picture above
1970: Afternoon meal Karl Gasser-Meier
(1st generation)



Picture left
1990: Karl Gasser-Gasser (2nd generation)
with grandsons Sebastian and Ambros
(4th generation)

Dessert

	Food allergens	CHF
Tiramisu in a glass <i>Tiramisù im Glas</i> with Appenzeller cream liqueur	1/3/7/12	10
Swiss iced coffee <i>Schweizer Eiskaffee</i> stirred with strong espresso, nut brittle and cream	3/7/8	10
Coupe Denmark <i>Coupe Dänemark</i> Vanilla ice cream with hot chocolate sauce and cream	7	10
Coupe Caramel Vanilla and caramel ice cream with caramel sauce	7	10
Grandma's apple strudel with vanilla sauce <i>Grosi's Apfelstrudel mit Vanillesauce</i> (approx. 20-minute wait) served with a scoop of vanilla ice cream	1/3/7/8	11 + 2
Stollen brownie <i>Stollen-Brownie</i> Vanilla cream and home-made fruit	1/3/7/8	13
For our little ones «Coupe Smarties» <i>Für unsere Kleinen</i> Ice cream of your choice	1/3/7	6
«Push Up» Haribo ice cream for young and old	1/5/6/7/8	5
Ice cream from «Emmi» Per scoop		4
Cream ice cream: vanilla, strawberry, chocolate, caramel, mocha (3/7/8)	7	
Sorbet: plum or lemon sorbet	7/8	
Cream	7	1.50



Picture above
29 November 2002
World Champion Marcel Bürge opens
the Brünig Indoor shooting range



Picture on the left
Everything for our hunters on offer
including the JFK accuracy certificate

Food allergens

- 1. Cereals containing gluten**
(wheat, rye, barley, oats, spelt, kamut or their hybrid strains)
and products derived therefrom
- 2. Crustaceans**
and products derived therefrom
- 3. Eggs**
and products derived therefrom
- 4. Fish**
and products derived therefrom
- 5. Peanuts**
and products derived therefrom
- 6. Soya beans**
and products derived therefrom
- 7. Milk**
and products derived therefrom
(including lactose)
- 8. Tree nuts**
(almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland nuts)
and products derived therefrom
- 9. Celery**
and products derived therefrom
- 10. Mustard**
and products derived therefrom
- 11. Sesame seeds**
and products derived therefrom
- 12. Sulphur dioxide and sulphites**
in concentrations exceeding 10 mg/kg or 10 mg/l, expressed as SO₂
- 13. Lupins**
and products derived therefrom
- 14. Molluscs**
and products derived therefrom

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 OW
Pasteurised liquid egg	CH
Fish	CH, Valais
Bread	CH, Cantina Caverna, Lungern OW
Pastries	CH