Restaurant

Cantina Caverna

A commitment of **GASSER FELSTECHNIK AG**

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
1926: Hackern factory
site, Lungern

Picture on the left
2003: Thomas Gasser, Deputy
Chairman of the Board,
Federal Councillor Samuel Schmid
and Peter Graf, Chairman
of the Board of Directors

Welcome to the

Cantina Caverna

Dear guest
25 years ago 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».

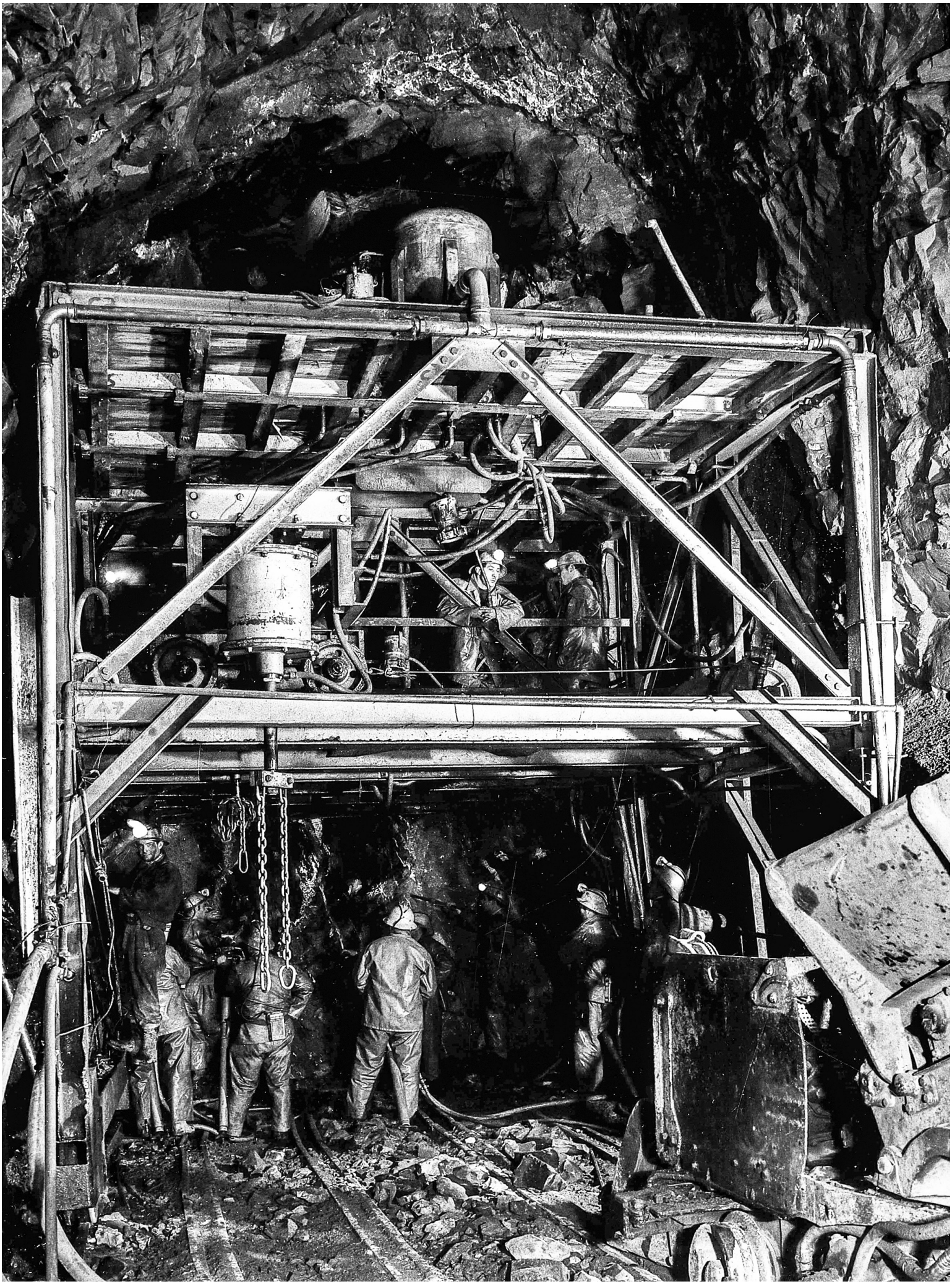
From the very beginning, great importance has been attached to strong local and regional roots. Like its parent company, Gasser Felstechnik AG, Cantina Caverna is fully committed to sourcing the greatest possible proportion of all resources and goods directly from the local area and the regions of Obwalden, 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 and Managers Banquets & Events	Sarah Kaufmann
Head Chef	Mike Zarges
Sous Chef	Alexandre Abrantes

…as well as our entire CANTINA CAVERNA team.



1961: Tunnel boring, Hergiswil, NW

Starters & Small Bites

	Food allergens	CHF	
Small House salad Leaf salad with roasted seeds, croutons and house dressing	1/3/9/10/11	**8**	V
Mixed Market Salad Leaf and vegetable salad with bread crisps and house dressing	1/3/7/9/10	**11**	V
Soup of the Day	on request	**8**	
Creamy Beetroot Soup with caramelised apples, sour cream and roasted walnuts	1/3/7/8/9	**12**	V
Tartare of Local Beef served with toast and butter with 2 cl Cognac or whisky	1/7/10 12	**70 g | 22** **140 g | 28** **+ 3**	
«Waldfäscht» Cervelat sausage with mustard and bread, served with a glass of beer	1/10	**8**	
Flammkuchen **classic** with crème fraîche, onions and bacon **Seasonal Special** with crème fraîche, pumpkin, Kernser mushrooms, thyme, crispy fried onions and shaved Fluonalp Sbrinz	1/3/7	 **15** **18**	 V
Sausage & Cheese Salad Cervelat and Schacher-Seppli cheese, l eaf salad and pickled vegetables	3/7/9/10	**21**	

V vegetarian dish





Picture above
1955: First fully
hydraulic Trax

Picture on the left
1950s: Shore reinforcement
at Lake Lungern

Main Courses

	Food allergens	CHF	
Crispy Butter Rösti	1/3/7		
with tomato, Giswiler Jodler cheese and Sachsler organic egg		**17**	V
with crispy bacon		**21**	
«Älplermagronen»	1/3/7	**22**	V
Swiss alpine macaroni with potatoes, crispy onions and homemade apple purée			
Large Kernser Veal Sausage	1/7/9	**200 g I 24**	
with onion gravy and butter rösti			
«Kernser Burger»	1/3/7/10/11	**27**	V
Mushroom patty made from Kernser mushrooms, served with our delicious Volltreffer sauce, Wildmaa cheese, tomato, onion and lettuce in a pretzel bun, with chips			
«Undertag Burger»	1/7/10/11	**29**	
200 g spicy minced beef steak with Volltreffer sauce, Wildmaa cheese, tomato, onion, lettuce and bacon in a pretzel bun, with chips			
«Sprengstoff Schnitzel»	1/3/7/9/10	**110 g I 29**	
Breaded pork escalope, golden-fried, with chips and seasonal vegetables		**220 g I 36**	
«Gamellen Gulasch»	1/7/9	**31**	
Beef goulash with potatoes and root vegetables, served with farmhouse bread and sour cream – served in a traditional military mess tin			

V vegetarian dish





Picture above
1970s: Zabä Karl Gasser-Meier
(1st generation)

Picture on the left
1995: Hand drilling at Brünig

Main Courses

	Food allergens	CHF
Cordon bleu Obwalden pork filled with farmhouse ham and Schnider Jodler cheese, with chips and seasonal vegetables	1/3/7/9	**280 g I 38**
Valais Pike-Perch Fillet served on creamed savoy cabbage with potatoes and red-wine onions	1/7	**39**
Braised Veal Cheeks in a mustard and beer jus made with Gibel Bräu beer from Lungern, served with Bramata polenta slices and seasonal vegetables	1/7/9/10	**41**
«Entrecôte in the Pan» served with Pommes Anna, seasonal vegetables and fine herb butter	3/7/9	**200 g I 44**

V vegetarian dish





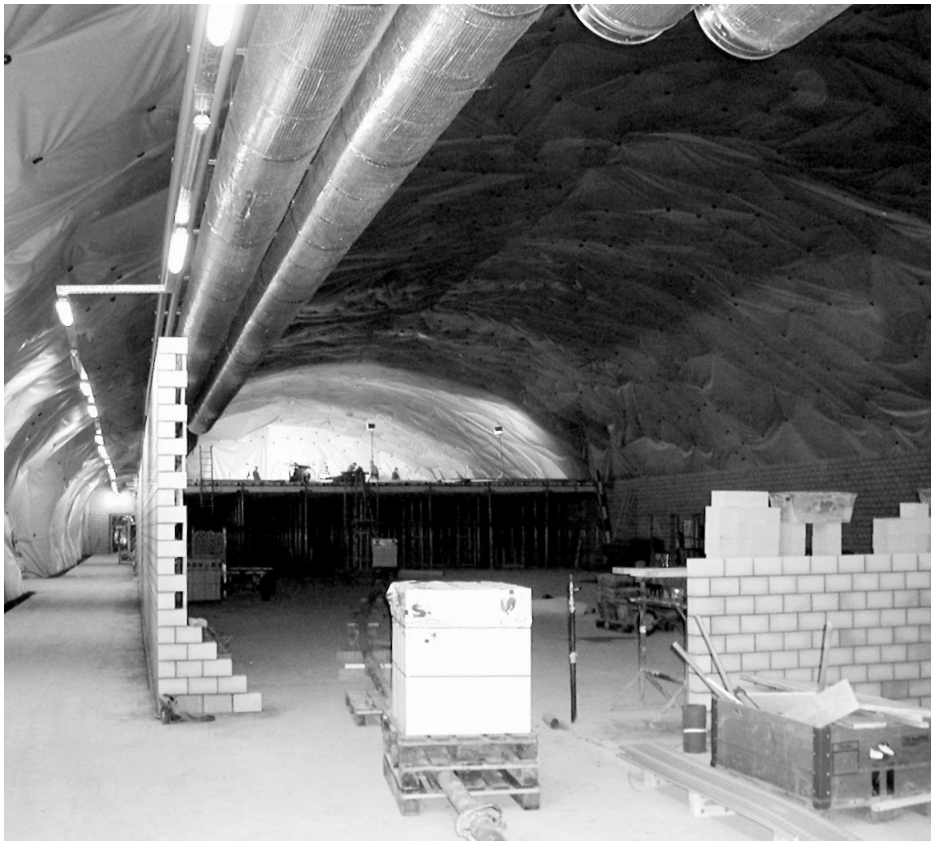
Picture above
June 2012: Underground biathlon on real snow (main event in the 20th-anniversary year of Brünig Indoor)

Picture on the left
2007: Black Angel Mine, Greenland

Desserts

	Food allergens	CHF
Gibel Bräu Liqueur Parfait with soaked dried plums and malt-cocoa crumble	1/3/7/12	**10**
Coupe Denmark Vanilla ice cream with hot chocolate sauce and whipped cream	7	**11**
Cantina's Iced Coffee Hand-stirred coffee ice cream with rich espresso and whipped cream	7	**12**
Affogato		**8**
«No Thanks, No Dessert!»		**9**
«Coupe Smarties» for our little guests One scoop of ice cream of your choice with colourful Smarties	1/3/7	**6**
Ice Cream Flavours		
Per scoop		**4**
Ice cream: Vanilla, Strawberry, Chocolate, Caramel, Mocca	7	
Sorbet: Plum or Lemon	7	
Whipped cream	7	**1.50**





Picture above
2001: Entrance to the
Cantina Caverna
at the Lisa tunnel and
start of construction
at Brünig Indoor

Picture on the left
2003: Construction of the
25 m / 50 m Olympic Hall
at Brünig Indoor

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 therefrome
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
13. **Lupins**
    and products derived therefrom
14. **Molluscs**
    and products derived therefrom

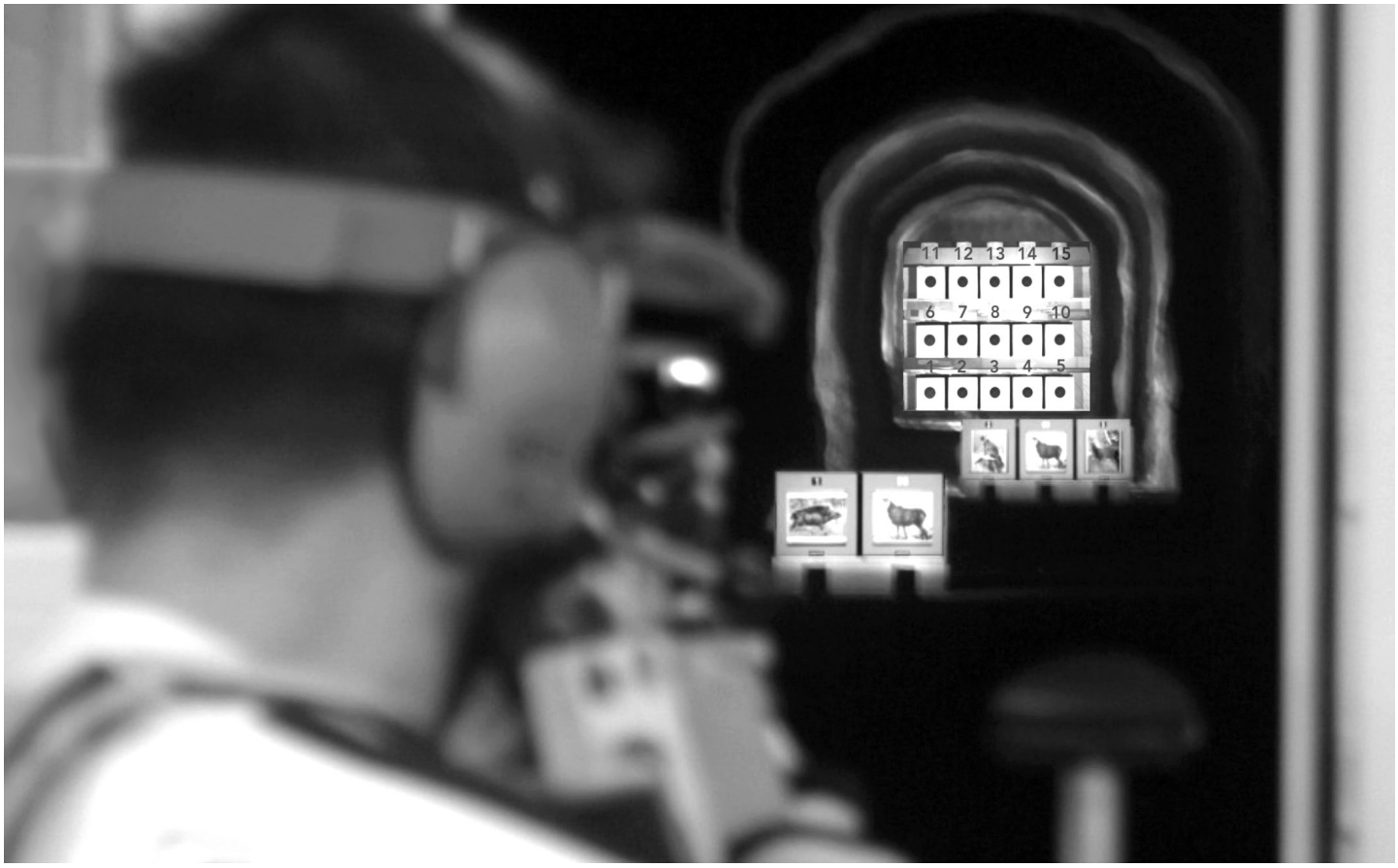
Duty to provide information

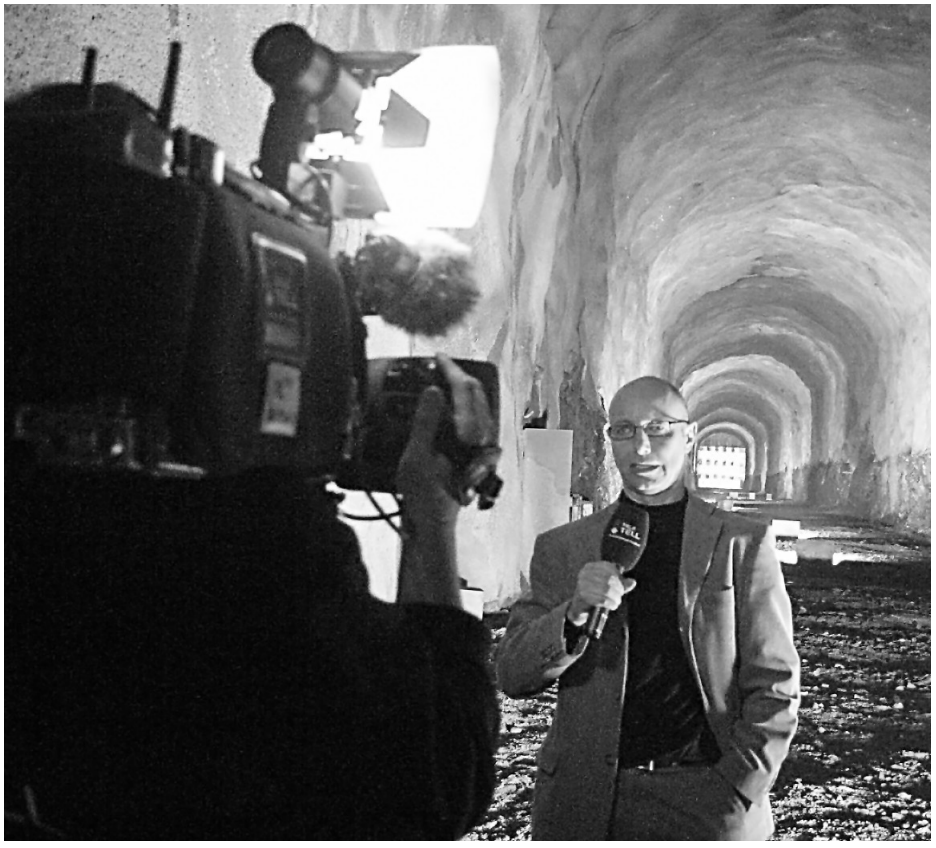
Our staff will be happy to provide you with information about ingredients in our dishes that may trigger allergies or intolerances.

Cantina's supplier partners

Product	Origin
Beef	CH
Veal	CH
Pork	CH
Chicken	CH
Eggs	CH, Spichtig Organic Farm, Sachseln OW
Pasteurised liquid egg	CH
Fish	CH, Bianchi, Zufikon AG
Bread	CH, Cantina Caverna, Lungern OW
Pastries	CH

Lungern, 28 September 2026





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

Picture on the left
2008: Television report
by the regional TV channel
Tele Tell in the 300 m
shooting range



Picture above
2014: The Cavino opens

Picture on the left
2011: The new Mercedes
Actros is unveiled at
Brünig Massiv

