

R e s t a u r a n t
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 and

Managers Banquets & Events

Head Chef

Sous Chef

Sarah Kaufmann

Mike Zarges

Alexandre Abrantes

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

CHF

Soup of the Day 8

Small house salad 8 V

Mixed Market Salad 11 V

Sausage & Cheese Salad 21

Cervelat and Schacher-Seppli cheese, leaf salad and pickled vegetables

Flammkuchen

classic with crème fraîche, onions and bacon 15

Seasonal Special with crème fraîche, pumpkin, Kernser mushrooms, thyme, crispy fried onions and shaved Fluonalp Sbrinz 18 V

«Äplermagronen» 22 V

Swiss alpine macaroni with potatoes, crispy onions and homemade apple sauce

«Sprengstoff Schnitzel» 110g | 29

Breaded pork escalope, golden-fried, 220g | 36
with chips and seasonal vegetables

«Gamellen Gulasch» 31

Beef goulash with potatoes and root vegetables, served with farmhouse bread and sour cream – served in a traditional military mess tin

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
Pasteurised liquid egg	CH
Fish	CH, Bianchi, Zufikon AG
Bread	CH, Cantina Caverna, Lungern
Pastries	CH