

MARTINSHOF



HOTEL RESTAURANT
ZUCHWIL SOLOTHURN

Wine recommendation



She's Rosé Noir

Soft pink, elegant and balanced.

Taste of fresh raspberries
and the smell of rose petals.

2024

Enoitalia S.p.A.

Lombardei, Italien

1 dl Fr. 5.50

7.5 dl Fr. 39.50



Mediterranean Primitivo with barrique ageing from a magnum bottle

2022 Primitivo Masseria Pietrosa S.

Marzano

Masseria Pietrosa,

Cantine San Marzano

1 dl Fr. 6.00

5 dl Fr. 30.00

Asparagus season

Duo of green and white asparagus cream soup Fr. 10.50

Vegetarian

Pizza Asparagi Fr. 20.20

with tomatoes, mozzarella, asparagus, mascarpone and cherry tomatoes

Risotto with spring onions, asparagus, and cherry tomatoes Fr. 25.20

Asparagus dishes

Trout fillet fried in herb butter Fr. 34.80

Roasted chicken breast (160g) with morel cream sauce Fr. 34.80

Pork steak (160g) with a herb crust Fr. 35.20

Beef rump steak (180g) with pepper sauce Fr. 38.90

All asparagus dishes are served with new fried potatoes,
a duo of asparagus and hollandaise sauce

For asparagus lovers

Portion of mixed asparagus with hollandaise sauce Fr. 24.80

with Parma ham (60g) + Fr. 7.00

with house-cured salmon + Fr. 8.50

Starters

Leaf salad	Fr. 9.20
Mixed salad	Fr. 10.20
Choose your favorite dressing: French, Italian or house dressing	
Spring salad: leaf salad with asparagus, radishes, spring onions with a herb vinaigrette	Fr. 13.20
Tomato-mozzarella-salad with fresh basil	Fr. 13.20
Beetroots carpaccio with mozzarella pearls	Fr. 13.20
Beefsteak tartar (70g) your choice with cognac, medium or spicy served with toast and butter	Fr. 20.20
Solothurn wine soup	Fr. 10.50
Potatoesoup with herb croutons and Parma ham stripes	Fr. 10.50





Vegetarian


🌀 Colorful assorted vegetable plate with boiled potatoes and herb cream sauce	Fr. 25.20
🌀 Gratinated wild garlic small flour dumplings with spring vegetables and spring onions	Fr. 25.20
🌀 Potato gnocchi with dried tomatoes on a sage cream sauce	Fr. 25.20

Fish

🌀 Perch in beer batter with tartar sauce served with boiled potatoes and seasonal vegetables	Fr. 33.20
Huachinango a la Cajun	Fr. 34.80
Grilled red snapper in a spicy crust of cayenne, thyme, oregano and garlic, served with Mexican rice, spicy vegetables in salsa verde and salad garnish. Spicy!	

Classic

	Glazed chicken breast with spring onions and herb croutons served with Spätzli and a vegetable bouquet	160g	Fr. 31.20
	Roasted veal liver with herbs and Marsala sauce served with Rösti	180g	Fr. 30.20
	Zurich veal strips served with Rösti	140g	Fr. 35.20
	Veal piccata served with Saffron risotto	160g	Fr. 37.20
	Chili con Carne With kidney beans and beef meat, seasoned with a variety of fresh chili, served with salad and Mexican rice		Fr. 29.00
	Bread crusted pork escalope served with French fries and vegetables	140g	Fr. 28.20
	Pork escalope with a cream sauce served with noodles and vegetables	140g	Fr. 28.20
	Bread crusted pork escalope (cordon bleu) served with French fries and mixed vegetables	180g	Fr. 34.20

 We offer a small portion of this dishes for CHF 4.00 less.

If you have questions about allergens or food intolerances,
ask our staff for help.

Pizza

Margherita Fr. 18.20
tomatoes, mozzarella

Prosciutto Fr. 19.20
tomatoes, mozzarella, ham

Capricciosa Fr. 19.20
tomatoes, mozzarella, ham, mushrooms

Gitana Fr. 20.20
tomatoes, mozzarella, bell peppers, mushrooms, olives and onion

alla Svizzera Fr. 20.20
tomatoes, mozzarella, gruyere cheese, bacon, onions and garlic

Quattro stagioni Fr. 20.20
tomatoes, mozzarella, ham, salami, artichokes, champignons and olives

Calabrese Fr. 19.20
tomatoes, buffalo-mozzarella and spicy salami

Tonno Fr. 20.20
tomatoes, mozzarella, tuna, capers and onions

Amorosa Fr. 20.20
tomatoes, buffalo-mozzarella, fresh mushrooms and dried ham

Tricolore Fr. 19.20
tomatoes, mozzarella, cherry tomatoes, rocket salad and Parmesan cheese flakes

Mafiosa Fr. 21.20
Tomatoes, mozzarella, salami, anchovies, garlic, capers and bell peppers

Al Capone Fr. 21.20
Tomatoes, mozzarella, spicy salami, ham, bell peppers, onions and egg

Mangiafuoco Fr. 21.20
Tomatoes, mozzarella, spicy salami, bell peppers, chili, onion and garlic

Mexicana Fr. 22.20
tomatoes, mozzarella, beef and chicken breast strips, bell pepers and onions

Spezial Pizza

La Cucina Fr. 22.20
Buffalo-mozzarella, Parma ham, garden rocket salad

Frutti di mare Fr. 22.20
tomatoes, mozzarella, seafood

Calzone Fr. 22.20
filled with ham, mushrooms, tomatoes, mozzarella and egg

Small Pizzas for CHF 4.00 less.

Small menu

(continuously from 11:30 a.m. to 10:30 p.m.)

Snacks	1/2	1/1
Chicken wings with barbecue sauce		17.30
Toast Hawaii with turkey-ham, pineapple and gratinated with cheese		16.30
Höflitoast with pork escalope, bacon, tomato and gratinated with cheese		20.30
“Afternoon plate” (with dried beef, bacon, ham, cheese and cold cuts)		23.30
Portion of French fries		8.90
Beefsteak tartar (70g / 140g) your choice with cognac, medium or spicy, served with toast and butter	20.20	28.30
Salads		
Salad plate		16.20
Sausage salad / tuna salad		13.30
Sausage salad / tuna salad with a variation of different salads		19.30
Sausage-cheese-salad		15.30
Sausage-cheese-salad with a variation of different salads		20.30
Sandwiches and Canapés		
Sandwiches: ham / salami / cheese or mixed		6.50
Canapés: cheese / ham / egg / asparagus / tuna / salami		6.90
Canapés: parma ham / tatar		8.90
Fitness plate		
Pork steak (160g) / chicken breast (160g) served with a variation of salads		27.40
Rump roast steak (160g) served with a variation of salads		33.40
Evergreens		
Bread crusted pork escalope with French fries and vegetables		28.20
Pork escalope with a cream sauce and home-made noodles		28.20
“Entlebluecher Roesti” (roesti potatoes with ham, cheese, tomato and a fried egg)	16.20	20.20
Spaghetti Bolognese	16.20	20.20

All Pizzas (without Special Pizzas) are also available.