

Pure

GRÜESSECH and welcome to *pure*

... Nice to have you as our guest today!

The restaurant pure focuses on regionality and sustainability. Regional producers or companies considered by us are as much as possible. Take a seat in our lounge, the bistro or on our beautiful terrace and let us spoil you. Our chef and his team have put together a selection of Mediterranean dishes. Our main focus is on Italy, but you will find dishes from all over the Mediterranean. Enjoy a glass of wine from our large selection of Swiss and international trouvailles from winegrowers of various directions. Your hosts in the restaurant will be happy to help you choose.

Now we wish you enjoyable hours and look forward to your feedback.

Enjoy your meal!

Vanessa Blum

Restaurant Manager with team

Steffen Runge

Chef with team

Starters

Pure leaf salad

Roasted seeds | Sprouts | Croutons | House dressing 10.5



Colorful salad

Seasonal mixed salads | House dressing 12.5

Swiss beef steak tatar | Brioche 24.5



Goat cheese au gratin

Fennel | Oranges 18.5

Tapas Pure

Goat cheese | San danielle ham 17.5
Salad in a glass | Soup

Soup



Tomato soup | Basil 12.5

Pasta

Spaghettini

Olive oil | Peperoncini | Herbs | Giant shrimps 23.5 26.5



Spaghettini

Olive oil | Datterini | Olives | Cipolotte 18.5 21.5

Spaghettini

Basil pesto | Chicken strips 24.5

Main courses meat

Pork cordon bleu | ham & cheese | Lemon mayonnaise 33.5

Wiener schnitzel | Cranberries 42.5

Swiss beefsteak tatar | Brioche 35.5



Beef fillet | Onion chutney | Red wine | Tonka bean jus 49.5



Maispoularde | Mostarda | Carrots 31.5

Main courses fish



Prawns | Chili | Garlic | Olive oil 36.5

Gilthead fillet | Peas | Vanilla | Beetroot 31.5

Choice of side dishes per serving CHF 6.00

Fried Mediterranean vegetables

Spinach with onions and garlic

Small salad

New potatoes with rosemary

Risotto

French fries

Lukewarm potato salad

BURGER & Co

Black angus beef burger | Sesam bun | Fries 28.5



Vegi quinoa burger | Sesam bun | Fries 26.5

Clubsandwich arte style | Fries 27.5

Dessert

Creme catalane 10.5

Citrus panna cotta | Fruit coulis 9.5

Lukewarm chocolate cake | Berries | Vanilla 12.5

Cheese selection from affineur Jumi 19.5

Fancy an ice cream or a coupe?

Please ask for our Coupe card. Our service staff will be happy to assist you.

Notes | Origin

All prices are in CHF and incl. 8.1% VAT.

On request, our staff will be happy to provide you with information about ingredients in our dishes that can cause allergies or intolerances.

Beef	CH
Veal	CH
Pork	CH
Chicken	CH
Dorade	Turkey
Prawns	VNM wild breeding

All our bakery products are made from Swiss grain grown without the use of pesticides. Wherever possible, we use raw materials from local producers.



pure Restaurant

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pure
restaurant, bar & lounge

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