

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!

Restaurant Manager with team

Jorge Freitas

Chef with team

Steffen Runge

Spring

Starters

Vegetarian

Vegetarian

Seared Tuna / Capers / Tomatoes / Olives	19.50
Spargelsalat / Bärlauch-Vinaigrette / San Daniele Schinken	17.50
Soup	
Creamy Asparagus Soup	12.50
Meat	
Veal chop / Asparagus / Morel mushrooms	49.50
Pork tenderloin / Carrots / Spring onions	36.50
Fish	
Salmon slice / Asparagus / Olives / Tomatoes	32.50
Seared Tuna / Capers / Tomatoes / Olives	35.50
Pasta	
Spaghettini / Wild Garlic / Salmon	small / large 26.50 / 29.50
Risotto / Asparagus / Crème fraîche	21.50 / 24.50

Asparagus Season

Portion of green and white asparagus with Hollandaise or vinaigrette 19.50

Served with:

young potatoes 6.00 San Daniele ham 14.50

Side dishes to choose from: per serving CHF 6.00

Fried Mediterranean vegetables Spinach with onions and garlic Small salad Young potatoers with rosemary Risotto French Fries Lukewarm potato salad

Starters

Vegan	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
Gluten	Goat cheese au gratin Fennel Oranges		18.5
	Tapas Pure Goat cheese San daniele ham Salad in a glass Soup		17.5
	Soup		
Vegan	Tomato soup Basil		12.5
	Pasta		
	Spaghettini Olive oil Peperoncini Herbs Giant shrimps	23.5	26.5
Vegan	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
Gluten	Beef fillet Onion chutney Red wine Tonka bean jus	49.5
Gluten	Maispoularde Mostarda Carrots	31.5

Main courses fish

Gluten	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
Vegan	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

pure Restaurant

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