

pure

GRÜESSECH and welcome to *pure*

...we're delighted to have you with us!

The pure restaurant stands for enjoyment that connects – from the Alps to the Mediterranean.

Our chef and his team combine regional diversity with the lightness of Mediterranean cuisine. We place great importance on seasonality, regionality and sustainability. Many of our ingredients come from local producers and are prepared fresh and with care in our kitchen.

Take a seat in our lounge, bistro or on the terrace and let us pamper you. Discover honest, uncomplicated dishes with a refined twist, accompanied by wines from Switzerland and selected Mediterranean regions.

Your hosts at the pure restaurant will be happy to advise you on the choice of food and wine – for unforgettable Arte moments full of flavor and authenticity.

Finally, we wish you a delightful time with us and look forward to your feedback.

En Guete!

That's Swiss for "Enjoy your meal!"

Marcel Steiner

Restaurant Manager with Team

Steven Del Regno

Chef with Team

Starters

✓	pure Leaf Salad Roasted Seeds Sprouts Croutons House Dressing	10.5
Ⓢ✓	Mixed Salad Seasonal Mixed Greens House Dressing	12.5
✓	Colorful Tomatoes with Burrata Basil Pesto Marinated Tomatoes Tomato Caviar Basil Sorbet	19
	Swiss Beef Steak Tatar (80g) Brioche Toast Cured Egg Yolk Mixed Pickles	26.5

Soup

	Parmesan Foam Soup San Daniele Rohschinken Crostini (vegetarian on request)	13.5
--	---	------

Pasta - exclusive for pure

Handmade with passion and tradition: Our ravioli comes from the Swiss manufacturer "Pasta Giuliano". Each variety is created exclusively for us and is only available here. The finest ingredients, meticulous craftsmanship and a flair for the exceptional make our pasta an incomparable delight.

✓	Schlutzkrapfen (South Tyrolean Spinach-Ricotta Ravioli in Rye Dough) Pine Nuts Baby Spinach Cherry Tomatoes Parmesan Brown Butter	19 26.5
	Carbonara Ravioli Parmesan Foam Guanciale	22 29
	Spaghettini Aglio Olio Datterini Tomatoes Prawns	21 27.5

Main courses meat

	Homemade Arancini Beetroot Purée Baby Vegetables Pecan Nuts	32.5
	Swiss Beef Steak Tartar – Pure Style (160g) Brioche Toast Cured Egg Yolk Mixed Pickles	36.5
	Pan-Seared Corn-Fed Chicken Breast Gnocchi Mediterranean Vegetables Red Pesto Ricotta Roasted Almonds	39
	Thurgauer Apple Pork Cordon Bleu (on the bone) Mountain cheese South Tyrolean Bacon Baby Vegetables French Fries	42.5
	Wiener Schnitzel (180g) Lingonberries Homemade Potato Salad	47
	Surf & Turf Beef Fillet (150g) Half Lobster Wild Broccoli Potato Gratin	67

From the Sea

	Grilled Octopus Cedri Lemon Saffron Risotto Datterini Tomatoes	39
	Mediterranean Vegetable Bowl with Yellowfin Tuna Tataki Seasonal Vegetables Lemon Vinaigrette	24 39
	Whole Grilled Sole (à la plancha) Lemon Rosemary Potatoes Caponata Vegetables	57

BURGER & Co

 **Quinoa Burger** 27.5

Quinoa | Brioche Bun | Basil Pesto | Tomato | Arugula | Parmesan |
French Fries

Club Sandwich – pure Style 27.5

Chicken Breast | San Daniele Ham | Fried Egg | Homemade Lime Potato Chips

pure Cheeseburger 29.5

Black Angus Beef | Jumi Raclette Cheese | Brioche Bun | Port Wine Onions |
French Fries

Share, complement, enjoy

per serving

6

 Side Salad

 Mediterranean Vegetables

 French Fries

  Risotto

  Potatoes with Rosemary

Dessert

  Crème Brûlée Fresh Berries	9.5
 Warm Chocolate Cake Fresh Berries Vanilla Ice Cream	13.5
 Cheesecake Chocolate Soil Yoghurt-Blueberry Ice Cream	14
 Homemade Lemon Tart Nut Crumble Fior Di Latte Ice Cream	14.5
 Cheese Selection * by Affineur Jumi	19.5

*available from 5:30 p.m. to 9:30 p.m.

Fancy 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.

From Pasture

Beef Brasato	Switzerland	Pork	Switzerland
Entrecôte	Argentina	Chicken	Switzerland
Beef Filet	Argentina	Duck	France
Burger Meat	Switzerland	San Daniele	Italy
Veal	Switzerland		

From the Sea

Crevettes	Vietnam (bio)	Yellow Fin Tuna	Philippines
Lobster	Canada	Pulpo	Marocco
Sole	Holland		



Gluten free
Vegetarian



Vegan

Our bakery products

Our bakery products are mainly made from Swiss-grown grain from pesticide-free cultivation. Whenever possible, raw materials are sourced from local producers. For detailed product information, please do not hesitate to ask our service team.



pure Restaurant

c/o Arte Konferenzzentrum AG Riggensbachstrasse 10
| CH-4600 Olten
Tel. 062 286 68 00 | E-Mail info@pure-olten.ch |
www.pure-olten.ch | facebook.com/pureolten

pure
restaurant, bar & lounge

Hotel Arte

Riggensbachstrasse 10 | CH-4600 Olten
Tel. 062 286 69 18 | E-Mail info@pure-olten.ch
www.hotelarte.ch |
facebook.com/HotelArteOlten



Hotel Oltnerhof

Neuhardstrasse 23 | CH-4600 Olten
Tel. 062 296 55 66 | E-Mail info@oltnerhof.ch
www.oltnerhof.ch | facebook.com/Hotel-Oltnerhof

