turm

Restaurant

– im ebertpark –

Dear Guests,
In our historic Turmrestaurant, Chef Michael Pauli and his team combine traditional Palatinate cuisine with creative influences.

With passion and craftsmanship, we create dishes that not only delight the palate but appeal to all the senses.

Fresh, seasonal ingredients from carefully selected regional producers form the foundation of our cuisine. Whether classically Palatinate or with a modern twist – every dish tells its own story and reflects our deep connection to the region.

Lean back, enjoy the view over the Ebertpark, and let us spoil you with culinary delights.

On our website www.turm.restaurant you can learn more about our passionate kitchen team and the special history of our house.

Your Turmrestaurant Team

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STARTERS, SOUPS & SALADS

potato & wild mushroom cream soup (G,1) — 8,50 €
with lamb's lettuce pesto

cream soup of palatine hokkaido pumpkin — 7,90 €
with roasted pumpkin seeds and pumpkin seed oil (vegan)

beef consommé (A,C,1) — 8,50 €
with liver dumpling and chives

mixed market salad (J,G) — 8,50 €
with seeds, tomatoes and garden cucumbers

lamb's lettuce "caesar style" (G,J) — 13,50 €
with parmesan and croutons
– with sautéed ox sweetbreads — 19,80 €
– with house-marinated salmon — 17,50 €

gratinated goat cheese (J,G) — 16,50 €
with apple-ginger chutney, mixed leaf salads
and pumpkin seed vinaigrette

smoked trout tartare (G,J) — 17,20 €
with apple, fennel, dill-lime sour cream and potato rösti

freshly prepared beef tartare (G,J) — 19,80 €
with chive sauce, pickled red onions
and mixed salad bouquet

alsatian flatbread (A,G) — 14,90 €
with bacon, onions and arugula

alsatian flatbread vegan (F,A) — 15,50 €
with bell peppers, zucchini, mushrooms, red onions
and red cabbage

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MAIN COURSES

creamy gnocchi (G,A) — 22,50 €
with pumpkin, radicchio, pear and sheep's cheese
(can be made vegan)

pork schnitzel "viennese style" (C,A) — 19,50 €
with house fries and lingonberries

turm-trio (A,C,G,J) — 21,50 €
stuffed pork stomach, bratwurst and liver dumpling served
with onion jus, riesling sauerkraut and mashed potatoes

veal cordon bleu (A,C,G) — 32,50 €
filled with mountain cheese and honey-cured ham
served with rosemary potatoes

braised veal cheeks (A,C,G) — 32,50 €
in pepper cream sauce with root vegetables
and macaire potatoes

homemade beef roulade (G) — 26,50 €
with quince red cabbage and buttered potato dumplings

rump steak with braised onions (G,A,J) — 34,50 €
in light mustard jus, creamed savoy cabbage
and gratinated potatoes

fleeschknepp (C,A,G) — 16,50 €
traditional palatine meat dumplings with beetroot
mashed potatoes and horseradish sauce

venison goulash (A,G,C) — 26,50 €
in elderberry sauce with root vegetables and bread dumplings

pan-seared winter cod (G,D) — 29,50 €
served on beetroot mashed potatoes
with glacé vegetables and riesling sauce

linguini with ligurian olives (G) — 18,50 €
tomatoes, spinach and shaved grana padano — 26,50 €
– with pan-seared spicy prawns (B)

All main courses are also available in smaller portions.

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CHILDREN'S MENU

– Dishes for little gourmets up to 14 years –

veal schnitzel with turm fries (C,A,J)	11,50 €
bratwurst with mashed potatoes (G)	7,50 €
pasta with beef bolognese (A,C,G)	9,50 €
spätzle with cream sauce (A,C,G)	6,50 €
turm-fries with ketchup/mayonnaise	5,00 €

Dear Parents and Grandparents,

Your children's well-being comes first.

We prepare our menu dishes with love, but we are also happy to cook individual, healthy alternatives for the little ones – **with seasonal vegetables instead of heavy sauces, providing tasty and vitamin-rich options.**

Please feel free to ask!

CHILDREN'S DESSERT

park bee 3,90 €
vanilla & chocolate ice cream, whipped cream, smarties, and wafer (A,G,2)

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DESSERTS

warm apple crumble (A,C,G) served with baked apple ice cream	12,50 €
vanilla crème brûlée (C,G) with blackcurrant sorbet	9,80 €
spiced gingerbread mousse (H,A,C,G) with almond sponge and pickled mulled-wine fruits	13,80 €
espresso deluxe (A,C,G) espresso served with a selection of our in-house pâtisserie	9,80 €
selection of our sorbets (per scoop)	2,30 €

HOT BEVERAGES

coffee crema (11)	2,90 €
cappuccino (11, G)	3,20 €
caffè latte (11, G)	3,80 €
espresso (11)	2,60 €
doppio (11)	3,90 €
caffè corretto (11) with grappa or amaretto	5,40 €
espresso macchiato (11, G)	2,90 €
latte macchiato (11, G)	4,40 €
eilles tea (11) various flavors	3,60 €
hot chocolate (G)	4,20 €

All coffee specialties are also available with lactose-free milk.

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APERITIFS

hugo prosecco, soda, elderflower, mint, lime	7,90 €
aperol spritz prosecco, aperol, soda, orange	7,90 €
lillet wild berry lillet blanc, wild berry, berries	7,90 €
prosecco spumante doc le contesse	6,00 €
pinot rosé spumante doc le contesse	5,50 €
brut dargent free chardonnay alcohol-free	5,90 €

WINE SPRITZER

riesling spritzer	0,25 l	4,50 €
	0,50 l	6,20 €
rosé spritzer	0,25 l	4,50 €
	0,50 l	6,20 €

WINES
WINERY BÜHLER

WHITE WINES

	1/8 l	1/4 l
2024er **kallstadter riesling**	3,60 €	5,90 €
2024er **blanc de noir**	5,40 €	8,90 €
2024er **grüner silvaner**	4,80 €	7,90 €
2024er **weissburgunder** (pinot blanc)	5,50 €	8,90 €
2024er **chardonnay & weissburgunder**	5,50 €	8,90 €
2024er **gewürztraminer**	5,50 €	8,90 €

RED WINE

	1/8 l	1/4 l
2022er **cuvée mecado**	5,70 €	9,50 €
2022er **merlot „seele“**	6,90 €	11,50 €

ROSÉ WINE

	1/8 l	1/4 l
2023er **rosé**	3,90 €	6,30 €

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NON-ALCOHOLIC BEVERAGES

teinacher gourmet medium	0,25 l	2,90 €
	0,50 l	5,70 €
teinacher gourmet still	0,25 l	2,90 €
	0,50 l	5,70 €
fanta (1,2,3), sprite (1), coca-cola (2,5,11)	0,33 l	3,70 €
coca-cola zero (2,5,6,7,11)	0,33 l	3,70 €
thomas henry bitter lemon (3,12)	0,20 l	4,30 €
thomas henry ginger ale (2)	0,20 l	4,30 €
thomas henry tonic water (3,12)	0,20 l	4,30 €
thomas henry spicy ginger	0,20 l	4,30 €
apple spritzer	0,30 l	3,50 €
blackcurrant spritzer	0,30 l	3,50 €
paulaner spezi (2,3,5,11)	0,33 l	3,50 €
homemade lemonade	0,40 l	3,90 €
fuze tea peach (3)	0,30 l	4,50 €
orangina, orangina rouge (2)	0,25 l	3,50 €

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BEERS ON TAP

krombacher pils (Ac) classic german pilsner	0,30 l 0,50 l	**4,20 €** **5,10 €**
mayer's brauwerk helles (Ac) local pale lager	0,30 l 0,50 l	**4,20 €** **5,50 €**
erdinger urweisse (Aa,Ac) traditional wheat beer	0,30 l 0,50 l	**4,20 €** **5,50 €**
radler (Ac) beer mixed with lemonade	0,30 l 0,50 l	**3,90 €** **4,30 €**
weissbierradler (Aa,Ac) wheat beer mixed with lemonade	0,30 l 0,50 l	**3,90 €** **4,90 €**

BOTTLED BEERS

krombacher 0,0% pils (Ac) non-alcoholic pilsner	0,33 l	**4,30 €**
erdinger alcohol-free (Aa,Ac) non-alcoholic wheat beer	0,50 l	**5,20 €**

ALLERGENS & ADDITIVES

ADDITIVES:
1 with preservative
2 with coloring
3 with antioxidant
4 with flavor enhancer
5 with phosphate
6 with sweetener(s)
7 contains a source of phenylalanine
8 sulfured
9 blackened
10 waxed
11 contains caffeine
12 contains quinine

ALLERGENS:
Aa Wheat
Ab Rye
Ac Barley
Ad Oats
B Crustaceans
C Eggs
D Fish
E Peanuts
F Soy
G Milk (incl. lactose)
1 Celery
J Mustard
K Sesame seeds
L Sulphur dioxide & sulphites
M Lupins
N Molluscs

TREE NUTS:
Ha Almonds
Hb Hazelnuts
He Walnuts
Hd Cashew nuts
He Pecans
Hf Brazil nuts
Hg Pistachios
Hh Macadamia nuts