

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

STARTERS, SOUPS & SALADS

potato & wild garlic soup ^(G,1) with croutons	8,50 €
clear beef broth ^(A,C,1) with liver dumpling and chives	8,50 €
mixed market salad ^(J,G) with seeds, tomatoes and garden cucumbers	9,50 €
burrata ^(H,G) on marinated beetroot with piedmont hazelnuts and wild garlic	17,50 €
gratinated goat cheese ^(J,G) with braised chicory, lamb's lettuce and mango chutney	16,50 €
freshly prepared beef tartare ^(G,J) with chive sauce, pickled red onions and salad bouquet	19,80 €
hearts of romaine lettuce ^(G,J) with sesame dressing, roasted peanuts, watermelon radish and feta	15,50 €
- with prawns	18,50 €
- with sautéed beef strips	19,80 €
alsatian flatbread ^(A,G) - with bacon, onions and rocket	14,90 €
- with feta, peperoni and cherry tomatoes	14,90 €
alsatian flatbread vegan ^(F,A) with bell peppers, zucchini, mushrooms, red onions and red cabbage	15,50 €

MAIN COURSES

creamy gnocchi ^(G,A) with wild garlic, tomato, zucchini and belper knolle cheese	22,50 €
pork schnitzel "viennese style" ^(C,A) with house fries and cranberries	19,50 €
turm-trio ^(A,C,G,J) stuffed pork stomach, bratwurst and liver dumpling served with onion jus, riesling sauerkraut and mashed potatoes	21,50 €
veal cordon bleu ^(A,C,G) filled with mountain cheese and honey-cured ham served with house fries	32,50 €
lamb ragout ^(A,G,C) with root vegetables and wild garlic spätzle	32,50 €
homemade beef roulade ^(G) with glazed carrots and potato-lovage purée	26,50 €
rump steak with braised onions ^(G) with mustard jus, pan vegetables and gratinated potatoes	34,50 €
fleischknepp ^(C,A,G) traditional palatine meat dumplings with beetroot mashed potatoes and horseradish sauce	16,50 €
linguini with ligurian olives ^(A,G,C) tomatoes, spinach and shaved grana padano - with sautéed spiced prawns	18,50 € 26,50 €
pan-fried scottish salmon fillet ^(D,G) with wild garlic noodles and beurre blanc	32,50 €
grilled zander fillet ^(D,G) with palatinate farmhouse bacon, beetroot pearl barley risotto and pan vegetables	29,50 €

All main courses are also available in smaller portions.

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)	

DESSERTS

sea buckthorn cheesecake in a glass ^(G,A) with blackcurrant sorbet	12,50 €
vanilla crème brûlée ^(C,G) with verjus sorbet	9,80 €
espresso deluxe ^(A,C,G) with a selection of our in-house pâtisserie	9,80 €
white coffee mousse with baumkuchen ^(A,C,G) with apple-rhubarb-vanilla ragout	13,80 €
selection of our sorbets (per scoop)	2,30 €

HOT BEVERAGES

coffee crema ⁽¹¹⁾	3,10 €
cappuccino ^(11, G)	3,40 €
caffè latte ^(11, G)	4,20 €
espresso ⁽¹¹⁾	2,90 €
doppio ⁽¹¹⁾	3,90 €
caffè corretto ⁽¹¹⁾ with grappa or amaretto	5,80 €
espresso macchiato ^(11, G)	3,10 €
latte macchiato ^(11, G)	4,70 €
eilles tea ⁽¹¹⁾ various flavors	3,90 €
hot chocolate ^(G)	4,50 €

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

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 €
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 riesling kabinett semi-dry	3,80 €	6,20 €
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 €

NON-ALCOHOLIC BEVERAGES

teinacher gourmet medium	0,25 l	3,10 €
	0,50 l	5,90 €
teinacher gourmet still	0,25 l	3,10 €
	0,50 l	5,90 €
fanta ^(1,2,3) , sprite ⁽¹⁾ , coca-cola ^(2,5,11)	0,33 l	4,20 €
coca-cola zero ^(2,5,6,7,11)	0,33 l	4,20 €
thomas henry bitter lemon ^(3,12)	0,20 l	4,60 €
thomas henry ginger ale ⁽²⁾	0,20 l	4,60 €
thomas henry tonic water ^(3,12)	0,20 l	4,60 €
thomas henry spicy ginger	0,20 l	4,60 €
apple spritzer	0,30 l	3,90 €
blackcurrant spritzer	0,30 l	3,90 €
paulaner spezi ^(2,3,5,11)	0,33 l	3,90 €
homemade lemonade	0,40 l	4,30 €
fuze tea peach ⁽³⁾	0,30 l	4,50 €
orangina, orangina rouge ⁽²⁾	0,25 l	3,80 €

BEERS ON TAP

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

BOTTLED BEERS

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

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