

turm
Restaurant
- im ebertpark -

Dear Guests,
in our historic Turmrestaurant, our kitchen team, led by head chef Michael Pauli and executive chef Tommy Bauer, combines 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

spicy tomato soup ^(A,C) with aubergine ravioli	9,50 €
beef consommé ^(A,C,1) with liver dumpling and chives	8,50 €
mixed market salad ^(J,G) with seeds, tomatoes and garden cucumbers	9,50 €
creamy burrata ^(Hb,G) on marinated palatinate vine tomatoes with yuzu vinaigrette and hazelnut pesto	17,50 €
gratinated goat's cheese ^(J,G) with sautéed chanterelles, peach and wild herb salad	16,50 €
freshly prepared beef tartare ^(G,J) with chive crème, pickled red onions and belper knolle cheese	19,80 €
caesar salad ^(G,J) romaine lettuce hearts with creamy dressing, croûtons, shaved parmesan and tomatoes – with seared beef strips – with sautéed spicy prawns ^(B)	12,50 € 19,50 € 18,80 €
alsatian flatbread ^(A,G) – with bacon, onions and rocket – with sheep's cheese, peppers and cherry tomatoes	14,90 € 14,90 €
alsatian flatbread vegan ^(A,G) with peppers, zucchini, mushrooms, red onions and red cabbage	15,50 €

MAIN COURSES

cremige gnocchi ^(G,A) with chanterelles, spinach, tomatoes and belper knolle	22,50 €
vegan summer vegetable curry with coconut milk, coriander, black venere rice risotto and curry crumble – with sautéed spicy prawns ^(B)	23,80 € 28,80 €
pork schnitzel “viennese style” ^(A,G,C) with turm fries and cranberries	19,50 €
turm-trio ^(A,C,G,J) saumagen, bratwurst and liver dumpling with onion jus, riesling cabbage and mashed potatoes	21,50 €
veal cordon bleu ^(A,C,G) filled with mountain cheese and honey ham and turm fries	32,50 €
homemade beef roulade ^(G) with colorful carrots and potato-lovage purée	26,50 €
rump steak with braised onions ^(G) in mustard jus, with pan-fried vegetables and gratinated potatoes	34,50 €
hohenlohe pork fillet medallions ^(G) with chanterelles, pan-fried vegetables and herb spaetzle	27,50 €
char fillet ^(D,G) with black venere rice risotto, saffron sauce and sautéed wild broccoli	32,50 €
fish of the day ^(D,G) with beurre blanc, mediterranean summer vegetables and sage gnocchi	29,50 €
palatinate-style meat dumplings ^(C,A,G) with mashed potatoes and peas, served with chanterelle cream sauce	18,50 €

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

caramelized tahitian vanilla cream ^(C,G) with mango and passion fruit sorbet	9,80 €
palatinate berry ragout ^(C,G) with riesling sabayon and sour cream ice cream	12,50 €
yoghurt terrine ^(G,H) with honey, nuts, apricot and apple	13,80 €
our selection of sorbets (per scoop)	2,60 €
sweet turm trio ^(G,A,C) with espresso e.g. chocolate cake, fruit, ice cream or sorbet	10,50 €

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 €
erdinger 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		
erdinger 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