turm

Restaurant

– im ebertpark –

Dear Guests,
in our historic Turmrestuarant, 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

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STARTERS

beef consommé (A,C,1) — 9,50 €
with liver dumpling and chives

creamy pumpkin soup — 9,50 €
with ginger, coconut milk and toasted seeds

mixed market salad (J,G) — 9,50 €
with seeds, tomatoes and garden cucumbers

palatinate-style lamb's lettuce salad (J,A,G) — 14,90 €
with raspberry vinaigrette, crispy bacon and croûtons

freshly prepared beef tartare (G,J) — 19,80 €
with chive crème, pickled red onions and belper knolle cheese

gratinated goat's cheese (G,H,J) — 17,50 €
with walnuts, caramelised pears, pumpkin chutney
and tender salad leaves

house-cured salmon (G,J,D) — 18,90 €
with beetroot, apple, horseradish cream and chicory

caesar salad (G,J) — 12,50 €
romaine lettuce hearts with creamy dressing, croûtons,
shaved parmesan and tomatoes
– with seared beef strips — 19,50 €
– with sautéed spicy prawns (B) — 18,80 €

alsatian flatbread (A,G)
– with bacon, onions and rocket — 14,90 €
– with sheep's cheese, peppers and cherry tomatoes — 14,90 €

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

pumpkin alsatian flatbread (A,G) — 15,50 €
with mountain cheese, red onions and lamb's lettuce

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MAIN COURSES

pumpkin ravioli (HB,C,G,A) — 22,50 €
with spinach, wild mushroom velouté and hazelnuts

vegan pumpkin curry (K,1) — 23,80 €
with chestnuts, pak choi and black venere rice risotto
– with sautéed spicy prawns (B) — 28,80 €

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

hohenlohe pork fillet (A,C,G) — 27,90 €
in a light peppercorn cream sauce
with winter vegetables and herb spaetzle

veal cordon bleu (A,C,G) — 32,50 €
filled with mountain cheese and honey ham,
served with turm fries

turm-trio (A,C,G,J) — 22,50 €
saumagen, bratwurst and liver dumpling
with onion jus, riesling cabbage and mashed potatoes

rump steak with braised onion (G,J) — 34,50 €
in mustard jus, with pan-fried vegetables and creamy
potato gratin

fish of the day (D,G) — 34,50 €
on creamy pumpkin risotto with sautéed broccoli
and beurre blanc

pike-perch fillet on creamed savoy cabbage (A,C,G,J) — 32,50 €
with beech mushrooms, wholegrain mustard sauce and
schupfnudeln (potato dumplings)

homemade beef roulade (G) — 28,00 €
with a bacon and onion filling, glazed colorful carrots
and creamy mashed potatoes

palatinate-style meat dumplings (C,A,G) — 19,50 €
with horseradish sauce, beetroot and mashed potatoes

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

vanilla crème brûlée (C,G) with blackcurrant sorbet	9,80 €
baked apple ice cream (AA,G) with caramelized apples and speculoos crumble	12,50 €
chestnut tiramisu (AA,C,G) with blood orange ice cream	12,50 €
plum crumble (AA,G) with vanilla ice cream	13,50 €
our selection of sorbets (per scoop)	2,60 €
affogato (G)	4,90 €

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.

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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 €
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 €

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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 €

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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