

Starters



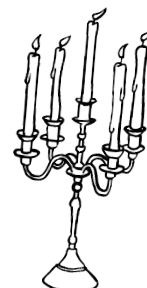
BRAISED CHICORY G/L/V+ 19

garnished with orange and caramelised walnuts,
on a bed of spinach salad

• **caramelized goat cheese** +7 G/V

TUNA TATAKI G/L 26/36

with mango and grapefruit



ROASTED SCALLOPS G/L 24

on avocado mango salad

TURM's TAPAS G/L 28

beef filet sashimi, roasted Letzi sausage and scallop

SHARING BOARD or VEGI BOARD 19 p.p.

(shared for 2 persons, price per person)

charcuterie, local cheese, marinated olives, grilled vegetables and house bread

• **vegi board** additionally with avocado and marinated eggplant ^V

• **roasted Letzi sausage** +8



BEEF TARTARE 28/38

served with brioche toast and butter

• **Café de Paris Sauce** +3

BEEF FILET SASHIMI G/L 28

on herb salad with sweet soy sauce



CHICKEN WAFFLES 16/23

24h marinated and fried chicken filets,
Belgian waffles with maple syrup

TOMATO-COCONUT CREAM SOUP G/L/V+ 13

SOUP OF THE DAY 12

seasonal

RESTAURANT

TURM

Mains



PIKE-PERCH FILET 48

on pumpkin purée with broccoli and cauliflower



SHRIMPS PIRI PIRI ^{G/L} 29/46

sautéed with garlic and chilli pepper

MISTKRATZERLI ^{G/L} 49

whole roasted poussin, garlic, oil and chilli pepper

WIENER SCHNITZEL 46

with lingonberries

SLOW COOKED DUCK ^L 44

24h sous-vide braised duck with shiitake mushrooms and wasabi



NAPFPLATZ CORDON BLEU 49

breaded veal escalope filled with local Üetliberg farmer's ham and three different cheeses (Gruyère, Raclette and Brigels mountain cheese)

• on request as “piccante” with aglio e peperoncino

SPINACH DUMPLINGS WITH MUSHROOM RAGOUT ^V 19/34

Serviettenknödel with spinach, served with assorted wild mushrooms and roasted root vegetables

PUMPKIN RISOTTO ^{G/V} 29

• smoked Scamorza +5

SWEET & GOLDEN ^{G/L/V+} 31

oven-roasted sweet potato on pumpkin purée with peas, garnished with crispy onions

• Ricotta +4 ^V





Grill



TURM's BEEF FILET CAFÉ DE PARIS ^G 56
gratinated with Sauce Café de Paris

HOT DOG or VEGETARIAN IN PARIS 27

toasted brioche, herb mayo,
cucumber-pepper-relish and crispy onions

- spicy salsiccia sausage
- marinated carrot ^V



TURMS's EGGPLANT ^{G/L/V+} 16/26

with crispy fried leek and cashew cream

GRILLED LAMB RACK ^G 46

with chimichurri

FLANKSTEAK SANDWICH 29

flank steak, toasted ciabatta, cherry tomatoes,
dijonnaise and herb salad

- beef filet +12
- chicken -3
- grilled vegetables -4 ^V



G = gluten-free / L = lactose-free / V = vegetarian / V+ = vegan

If you have any allergies or intolerances, please contact our waiters.

Meat and fish origin: Please refer to our information board. All prices are in CHF & incl 8.1% VAT

RESTAURANT
TURM

Sides



TURM's LEAF SPINACH ^{G/V} 8/12
with cherry tomatoes and herbs



RATATOUILLE ^{G/L/V+} 8/12

ALMOND BROCCOLI ^{G/L/V+} 8/12

CAULIFLOWER WITH BREADCRUMBS ^V 8/12

ROSEMARY POTATOES ^{G/V} 8/12

WHITE WINE RISOTTO ^{G/V} 8/12

BREAD DUMPLING ^V 8/12
with spinach

FRENCH FRIES ^{G/L/V+} 8/12

POMMES ALLUMETTES ^{G/L/V+} 10/14



Let's be Friends
on Instagram



and tag us in
your pictures!