

BISTRO TERME MERANO

Starters, Salads & coldcuts



Large salad

with grilled prawn skewer
and pomegranate seeds

15
(B)

Large salad

with mozzarella, semi-dried
tomatoes and olives

14
(G)

Saffron potato cream soup

with delicate prawn gnocchi
and parsley oil

11
(A,B,L)

Carrot and cauliflower medley

with marinated salmon
and walnut bread

15,5
(A,D,H)

Grilled pumpkin

with feta and fresh coriander

14,5

(G)

Beef tartare from South Tyrol 150g

with artichoke cream, sour cream
butter from Maso Knollhof and
wholemeal focaccia

21
(A,G,M)

Speck

speck from Tesimo, horseradish
cream, gherkins

15
(G,L,M)

Pasta & Co.



Homemade Maccheroncini

with beef ragù from South Tyrol

13,5

(A,C,G,L)

Homemade Fusilli

with sun-dried tomato pesto,
fresh ricotta and basil

14,5
(A,C,G,H)

Homemade Potato gnocchi

in a basil-infused lupin broth
with fresh tomatoes

15
(A,C,D,L,R)

Homemade Mezze maniche

with lentils, pancetta and orange

14,5
(A,C,L)

Creamy risotto

with turnip tops, anchovy-flavoured
bread and chilli oil

15
(A,D,G)



Did you know?

Local, mindful,
and crafted with care:
whenever possible, we work
with producers
and suppliers from across
South Tyrol.

cover charge: 2,00 €

BISTRO TERME MERANO

Business lunch



From Monday to Friday

pasta dish* + salad
0,7 l microfiltered drinking water
*with risotto: + 1,00 €
18



Did you know?

When we serve our homemade pasta, you'll always find Chef Stefano at the stove. His secret? Organic flour and eggs from Eggerhof – prepared with passion and served with love.

Main course



Roasted chicken

with mashed potatoes
and oven-roasted vegetables
22
(D,L)



The best part?

With our Aperitivo & Terme Ticket from the online shop, you get to enjoy it all: the pools and a refreshing aperitif



Book now! →

cover charge: 2,00 €

BISTRO TERME MERANO

D e s s e r t s



Homemade tiramisù – our Selena’s favourite dessert

6

(A,C,G)

Apple strudel baked by our Chef Stefano

6

(A,C,H,N)

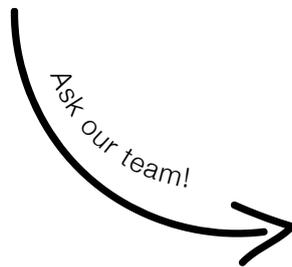
Brownies Terme Merano style

8

(A,C,F,G)

Cake of the day

5



Did you know?

... some of our dishes were developed together with our nutrition consultant Paola – light, balanced, and ideal before or after a day at the Terme.

cover charge: 2,00 €