




BISTRO TERME MERANO

Signature Spritzes

Terme Spritz
Blue Curaçao,
Prosecco, lime
€ 7

Summer Spritz
Pink grapefruit,
Prosecco, soda
€ 7

Limoncello Spritz
Limoncello,
Prosecco, soda
€ 7

Sole Spritz
Tea liqueur, Fever-
Tree tonic, soda
€ 7

Dolce vita Spritz
(alcohol free)
Bitter aperitif,
alcohol-free sparkling
wine
€ 7



Special Tickets
With our Aperitivo & Terme and Brunch & Terme special tickets, you can enjoy the best of both worlds: relaxing moments and memorable culinary experiences.

Book now!

Appetisers & Salads

Large mixed salad
with grilled tuna bites
and wasabi mayonnaise
€ 16.90
(D,F,M)

Large mixed salad
with grilled beef medallions
€ 16.90
()

Creamy pumpkin soup
with pumpkin seeds
and Parmesan croutons
€ 11.90
(G)

Grilled pumpkin
with feta and chimichurri sauce
€ 15.40
(G)

Grilled polenta
with stewed squid
€ 16.90
(D,L,R)

South Tyrolean beef tartare (150 g)
with grilled artichokes,
cultured butter from Knollhof Farm
and wholemeal focaccia
€ 22
(A,G,M,O)

Speck
with horseradish and pickled
gherkins
€ 15
(G,L,M)

Cover charge: € 2.00






BISTRO TERME MERANO

Pasta & More

Homemade mezze maniche
with South Tyrolean beef ragù
€ 15.80
(A,C,G,L)

Pumpkin tart
with Parmesan cream
€ 16.70
(A,C,G)

Homemade spaghetti
with octopus, Taggiasca olives, capers and tomatoes
€ 17.10
(A,C,R)

Potato and Schüttelbrot gnocchi
with venison ragù
€ 16.90
(A,C,L,O)

Creamy risotto
with buffalo butter, basil, marinated pumpkin and walnuts
€ 17.00
(G,H)

Grilled salmon steak
with roasted potatoes and pumpkin
€ 25.90
(D)

Special-Weeks

Three ingredients. Seasonal weeks.

21.09 - 10.10	Mushrooms
12.10 - 31.10	Chestnuts
02.11 - 21.11	Pumpkin



WE LOVE OUR #local partners

Freshly Homemade
We serve only homemade pasta, prepared with organic flour and eggs from Eggerhof Farm.
Made with passion, served with love.

Cover charge: € 2.00