

# BISTRO TERME MERANO

## Starters, Salads & coldcuts



### Large salad

with grilled tuna  
and caramelised red onion

15

(D)

### Large salad

with grilled guinea fowl breast

15

(A)

### Asparagus with poached egg

with Parmigiano Reggiano fondue  
and croutons

13,5

(A,C,G)

### Charcoal focaccia with creamed stockfish

with semi-dried cherry tomatoes  
and crisp vegetables

14,5

(A,D,G)

### Asparagus salad

with Bolzano sauce  
and Easter ham

14,5

(C,M)

### Beef tartare from South Tyrol 150g

with roasted artichokes,  
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 fusilli

with beef ragù from South Tyrol

13,5

(A,C,G,L)

### Homemade mezze maniche

with aubergine cream, smoked ricotta  
and confit cherry tomatoes

14,5

(A,C,G)

### Homemade spaghetti

with mixed seafood  
in arrabbiata sauce

15

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

### Homemade maccheroncini

with green asparagus and chicken

15

(A,C,G,L)

### Creamy spinach risotto

with seared salmon  
and lemon mascarpone

15

(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



### Grilled lamb loin

with celeriac cream  
and mixed asparagus  
26  
(A,G,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)

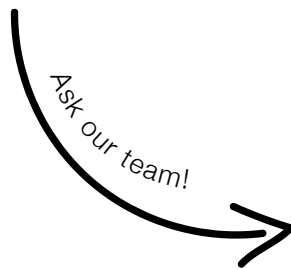
**Brownies Terme Merano style**

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 €