

BISTRO TERME MERANO

Starters, Salads & cold cuts



Large salad

with grilled sea bream fillet
14
(A,D)

Large greek-style salad

with red onion, peppers,
olives and feta cheese
14
(G)

Creamy cauliflower soup

with rosemary croutons
10,5
(A,F,G,H,N)

Swiss chard

with pane carasau, crispy guanciale
and straciatella sauce
14,5
(A,G)

Fresh cheese terrine

with grilled aubergines
and sun-dried tomato mousse
15,5
(G)

Beef tartare from South Tyrol 150g

with tuna espuma, sour cream butter
from Maso Knollhof and wholemeal
focaccia
21
(A,C,D,E,F,G,M,O)

Speck

speck from Tesimo, horseradish
cream, gherkins
15
(G,L,M)

Pasta & Co.



Homemade tagliatelle

with beef ragù from South Tyrol
13,5
(A,C,G,L)

Homemade maccheroncini

with vegetable ratatouille
and Swiss chard pesto
14,5
(A,C,G,H,L)

Homemade spaghetti

with salmon, cauliflower
and rye breadcrumb crumble
15
(A,C,D,G)

Homemade paccheri

with savoy cabbage and salsiccia
14,5
(A,C,G)

Creamy saffron risotto

with a selection of courgette
preparations
15
(A,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



Pork ossobuco

with mashed potatoes
and Brussels sprouts
23
(G,L,O)



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)

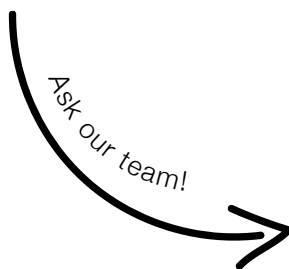
Brownies Terme Merano style

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 €