

# 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 stracciatella 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

## Desserts



### Homemade tiramisù – our Selena's favourite dessert

6

(A,C,G)

### Apple strudel baked by our Chef Stefano

6

(A,C,H,N)

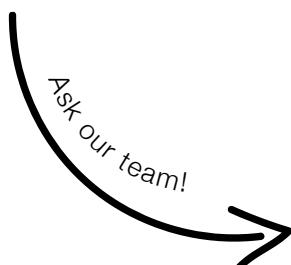
### Brownies Terme Merano style

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 €