



BISTRO TERME MERANO

Signature Spritzes

Terme Spritz

Blue Curaçao,
Prosecco, lime
7

Sole Spritz

Tea liqueur, Fever-
Tree tonic, soda
7

Summer Spritz

Pink grapefruit,
Prosecco, soda
7

Dolce vita Spritz (alcohol free)

Bitter aperitif,
alcohol-free sparkling
wine
7

Limoncello Spritz

Limoncello,
Prosecco, soda
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 South Tyrolean
trout fillet
17
(D)

Large mixed salad

with feta, spicy olives
and watermelon
16
(G)

Toasted bread

with marinated mixed tomatoes,
buffalo mozzarella and rocket
pesto
16
(A,G,H)

Pan-fried cheese dumpling

with Burghof goat's cheese
mousse and speck from Tesimo
16,5
(A,C,G)

Catalan-style fregola salad

with grilled salmon medallion
17,2
(A,D,L)

South Tyrolean

beef tartare (150 g)

with sautéed porcini mushrooms,
cultured butter from Knollhof Farm
and wholemeal focaccia
22
(A,C,G,M)

Speck

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

Cover charge: 2,00 €



BISTRO TERME MERANO

Pasta & More

Homemade maccheroncini

with South Tyrolean beef ragù

15

(A,C,G,L)

Cannelloni

filled with spinach and light ricotta, served with Parmesan cream and Schüttelbrot crumble

16,2

(A,C,G)

Homemade paccheri

with pistachio pesto and lemon-infused prawn tartare

17

(A,B,C,H)

Homemade tagliatelle

with venison ragù

17,2

(A,C,G,L)

Creamy chanterelle risotto

with aerated parsley bread

17

(A,C,G)

Grilled sea bream fillet

with potato purée and roasted vegetables

26

(D)

Business Lunch

Pasta dish* + salad

0.7 l filtered spring water

*Risotto supplement: + €1.00

18

Monday to Friday



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 €



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)

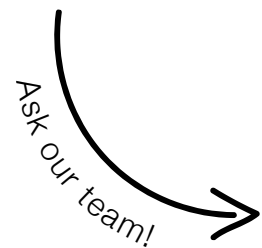
Brownies Terme Merano style

8,5

(A,C,F,G)

Cake of the day

6



Ice Cream Flavours

Vanilla

Chocolate

Cookies

Hazelnut

Lemon

Mango

Strawberry

Pistachio

1 scoop: €2.20

Extra whipped cream: €0.50