

BISTRO TERME MERANO

Starters, Salads & coldcuts



Large salad

with grilled sea bream fillet
15
(D)

Large salad

with grilled Camembert
and cranberry dressing
15
(G)

Buffalo mozzarella (250 g)

with San Daniele cured ham
15,5
(G)

100% asparagus

flan, salad and carpaccio
14,5
(C,G)

Quinoa salad

with vegetables and tuna
meatballs in tomato sauce
15
(A,C,D,L)



Beef tartare from South Tyrol 150g

with grilled king oyster mushroom,
sour cream butter from
Maso Knollhof
and wholemeal focaccia
21
(A,C,G,M)

Speck

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

Pasta & Co.



Homemade maccheroncini

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

Cannelloni

filled with asparagus and ricotta
with wild garlic béchamel sauce
14,5
(A,C,G)

Homemade spaghetti

with zucchini julienne, calamari
and lemon
15
(A,C,D,G,L,R)

Homemade mezze maniche

with hand-cut lamb ragout
15
(A,C,G,L)

Creamy risotto

with pea cream, mint, salted buffalo
ricotta and confit tomatoes
15
(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 salmon fillet

with mixed grilled vegetables
and parsley potatoes
22
(D)



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)

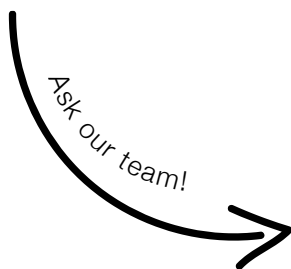
Brownies Terme Merano style

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 €