



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 tuna in olive oil, sun-dried
tomatoes and boiled egg
16,5
(C,D)

Pumpkin tart

with Blubianco organic blue
cheese, chestnuts and
Schüttelbrot
15,7
(A,G)

Caesar salad

with grilled Italian chicken
breast, Grana Padano shavings,
bread croutons and Caesar
dressing
16,5
(A,C,G,M)

South Tyrolean beef tartare (150 g)

with mixed turnips, cultured butter
from Knollhof Farm and wholemeal
focaccia
22
(A,G,M)

Roast beef

from Italian beef

with marinated pioppini
mushrooms and parsley soy
mayonnaise
17,5
(F)

Speck

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

Creamy chestnut and chickpea soup

with prawn gnocchi
and shellfish oil
11,9
(A,B,C,D,G,H)

Cover charge: 2,00 €



BISTRO TERME MERANO

Pasta & More

Homemade maccheroncini

with South Tyrolean beef ragù
15,8
(A,C,G,L)

Homemade fusilli

with rosemary-infused pumpkin
cream, chestnuts and salted
ricotta
16,7
(A,C,G,H)

Homemade spaghetti

with swordfish, capers, olives
and tomatoes
16,9
(A,C,D,L)

Homemade paccheri

with pistachio pesto, Italian
sausage and Graukäse cheese
16,7
(A,C,G,H)

Creamy chestnut risotto

with speck from Tesimo
and Golden apples
16,9
(G,L,H)

Mediterranean-style

sea bream fillet

with mixed rice and grilled
courgettes marinated with basil
25,5
(D)



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 €