

BISTRO TERME MERANO

Starters, Salads & coldcuts



Large salad

with grilled swordfish
15
(D)

Large salad

with Apulian burrata
and balsamic pearls
15
(G,O)

Roasted cauliflower

with almonds in two textures,
lemon and fresh herbs
13,5
(H)

Seared calamari

with pea cream, mint and crispy bread
14,5
(A,D,R)

Pink roasted veal

with asparagus, tuna sauce
and pane carasau
14,5
(A,C,D,M)

Beef tartare from South Tyrol 150g

with asparagus and quail egg,
sour cream butter from
Maso Knollhof
and wholemeal focaccia
21
(A,G,M)

Speck

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

Pasta & Co.



Homemade sedani

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

Homemade maccheroncini

with chard pesto, goat cheese flakes
and Schüttelbrot crumble
14,5
(A,C,G,H)

Homemade spaghetti

with monkfish, asparagus
and cherry tomatoes
15
(A,C,D,L)

Homemade paccheri

with veal meatballs and peas
15
(A,C,L)

Creamy asparagus risotto

with sliced lamb
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 sea bream fillet

with sautéed vegetables
and potatoes
22
(D,G)



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)

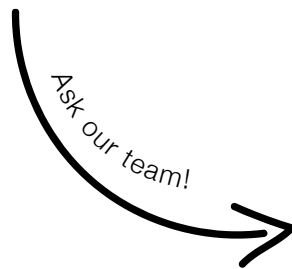
Brownies Terme Merano style

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 €