

BISTRO TERME MERANO

Starters, Salads & cold cuts



Large salad

with grilled trout fillet
and pumpkin seeds

15
(A,D,H)

Large salad

with Italian guinea fowl breast
and yogurt dressing

14
(A,G,O)

Barley soup

with cured Italian pork rack

11
(A,L)

Pan-seared cheese dumplings

with cabbage salad
and crispy bacon from Tesimo

14,5
(A,C,G,H,O)

Polenta

with mixed mushrooms
and gorgonzola

14
(A,G)

Beef tartare from South Tyrol 150g

with artichoke and truffle cream,
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)

Filled Mezzelune

with ricotta and spinach, served
with butter, parmesan and chives

14,5
(A,C,G,L,O)

Homemade Paccheri

with prawns and cherry tomatoes

14,5
(A,B,C,D,L,O)

Homemade Tagliatelle

with venison ragout (NZL)
and Jerusalem artichoke chips

14
(A,C,G,L,O)

Creamy Risotto

with herb butter
and slow-cooked pork cheek

15
(G,L,O)



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 beef entrecôte (Uruguay)

with potato gratin
and Brussels sprouts
22
(A,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

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)

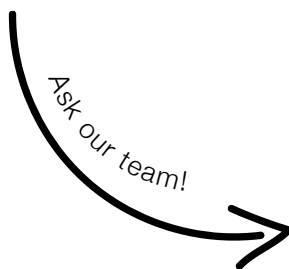
Brownies Terme Merano style

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 €