

# BISTRO TERME MERANO

## Starters, Salads & cold cuts



### Large salad

with grilled calamari  
and citrus dressing

15

(R)

### Large salad

with grilled turkey strips  
and pineapple

14,5

(A)

### Puster Valley potato pralines

on root vegetable cream  
with speck from Tesimo

12

(A,C,G,L)

### Quinoa

with trout fillet, roasted fennel,  
pomegranate and lemon yogurt

15,5

(D,G)

### Celeriac gratin

with sautéed escarole  
and plant-based ricotta

14,5

(C,G,H,L)

### Beef tartare from South

#### Tyrol 150g

with grilled white turnip,  
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 mezze maniche

with beef ragù from South Tyrol

13,5

(A,C,G,L)

### Homemade bigoli

with fresh pea, pistachio  
and mint pesto

14,5

(A,C,G,H)

### Cannelloni filled with stockfish

served with potato cream, parsley  
sauce and crispy onions

15

(A,C,D,G,L)

### Homemade paccheri

with beef meatballs, borlotti beans  
and tomato sauce

14,5

(A,C,G)

### Creamy risotto

with leek cream, speck  
and pretzel crumbs

15

(A,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



### Braised veal shank medallion in beer sauce

with beetroot spätzle and cumin cabbage  
25  
(A,C,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)

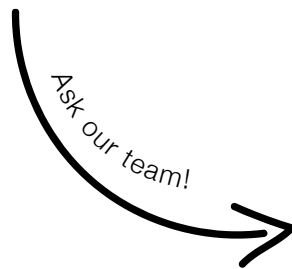
**Brownies Terme Merano style**

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 €