

BISTRO TERME MERANO

Starters, Salads & cold cuts



Large salad

with grilled tomato and fig mostarda
14
(A,M,G)

Large salad

with grilled Italian turkey bites
and persimmon apple
14
(A)

Creamy saffron potato soup

with mussels
10,5
(G,R)

Vegetable couscous

with slow-cooked veal
and parsley mayonnaise
14,5
(A,L,G,E)

Roasted celeriac

with smoked salmon, rosemary
focaccia and bergamot gel
15,5
(A,D,G,N)

Beef tartare from South Tyrol 150g

with horseradish snow,
sour cream butter from Maso
Knollhof and wholemeal focaccia
21
(A,C,G,L)

Speck

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

Pasta & Co.



Homemade tagliatelle

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

Homemade mezze maniche

with broccoli, sun-dried tomatoes
and feta
14,5
(A,E,G)

Homemade spaghetti

aglio, olio & chilli with grilled calamari
14,5
(A,E,D,L)

Homemade paccheri

with meatballs in tomato sauce
14,5
(A,E,G,L)

Creamy risotto

with gorgonzola, walnuts
and red wine pears
15
(G,H,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 chicken breast

with carrot hummus
and sautéed potatoes
20
(A,N,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)

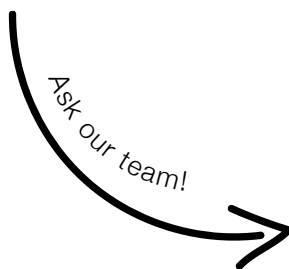
Brownies Terme Merano style

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 €