



BISTRO TERME MERANO

Signature Spritzes

Terme Spritz

Blue Curaçao,
Prosecco, lime
7

Summer Spritz

Pink grapefruit,
Prosecco, soda
7

Limoncello Spritz

Limoncello,
Prosecco, soda
7

Sole Spritz

Tea liqueur, Fever-
Tree tonic, soda
7

Dolce vita Spritz (alcohol free)

Bitter aperitif,
alcohol-free sparkling
wine
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

Niçoise Salad

with grilled tuna (lettuce, grilled
tuna, olives, green beans, egg,
potatoes)
15,5
(C,D)

Large mixed salad

with grilled guinea fowl breast
15
(A,F)

Buffalo mozzarella (250 g)

with homemade charcoal bread
bruschetta, marinated tomatoes
and pesto
16
(A,G,H)

Roast Beef

Roast Beef with mixed leaf
salad, Grana cheese shavings
and Val Venosta apricot
chutney
16
(G,M)



Bean Salad

with tomato concassé, red
onion, celery, roasted cuttlefish
strips and lemon oil
16,5
(L,R)

South Tyrolean

beef tartare (150 g)

with Grana Padano crisp, avocado
cream, Knollhof sour cream butter
and wholemeal focaccia
22
(A,C,G,M)

Speck

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

Cover charge: 2,00 €



BISTRO TERME MERANO

Pasta & More

Homemade Mezze Maniche

with South Tyrolean beef ragù

15

(A,C,G,L)

Homemade Fusilli

Mediterranean style with capers, anchovies, olives, cherry tomatoes and garlic oil

14,5

(A,C,D)

Homemade Maccheroncini

with basil pesto and lemon-flavoured salmon

15,5

(A,C,G,H)

Homemade Tagliatelle

with New Zealand lamb ragù and carrot crisps

15,3

(A,C,G,L)

Creamy risotto

with broccoli cream, anchovy bread and chilli oil

16

(A,G,D)

Sliced Herb-Stuffed

Chicken Breast

with spiced vegetable couscous and watercress sauce

22

(A)

Business Lunch

Pasta dish* + salad

0.7 l filtered spring water

*Risotto supplement: + €1.00

18

Monday to Friday



WE LOVE OUR

#local
partners

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 €



BISTRO TERME MERANO

Desserts

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

8,5

(A,C,F,G)

Cake of the day

6

Ask our team!



Ice Cream Flavours

Vanilla

Chocolate

Cookies

Hazelnut

Lemon

Mango

Strawberry

Pistachio

1 scoop: €2.20

Extra whipped cream: €0.50