

BISTRO TERME MERANO

Starters, Salads & coldcuts



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.



Maccheroncini

with beef ragù from South Tyrol

13,5
(A,C,G,L)

Potato gnocchi

with spinach cream, cheese fondue
and crispy black bread

14,5
(A,C,G)

Spaghetti

with crispy octopus, bell pepper
cream and parsley oil

15
(A,C,D,L,R)

Paccheri

all'amatriciana

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

Creamy lemon butter risotto

with prawns and edamame

15
(A,B,F,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

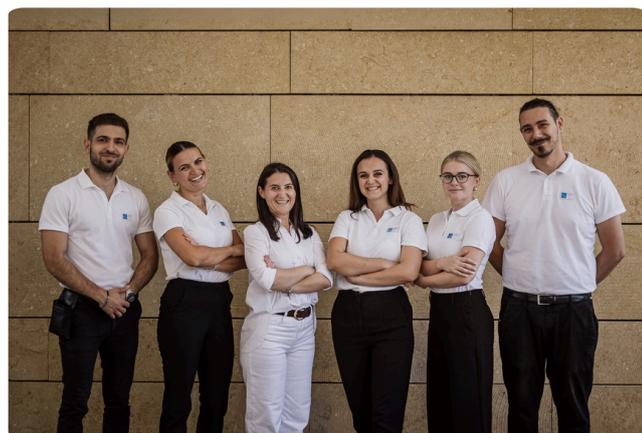
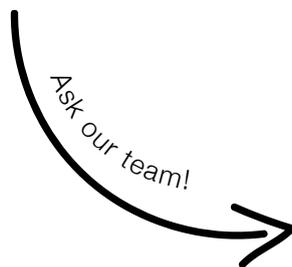
6
(A,C,H,N)

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 €

BISTRO TERME MERANO

Wines by the glass



Altemasi Brut - Trento DOC
8

Von Braunbach - M.Cl. A.Adige
8

Franciacorta bio - B. Pizzini
9

Pinot bianco - Valle Isarco
5,5

Chardonnay - A. Lageder
5,5

Lugana bio - Marangona
6

Gewürztraminer - Castelfeder
6,5

Pinot Nero Glen - Castelfeder
6,5

Lagrein - Valle Isarco
5,5

Morellino di Scansano
4,5

Birra e aperitivi



Forst 30 cl - 40 cl
4-5

Weihenstephaner 30 cl - 50 cl
4-6

Forst 1857 33 cl
6

Forst Felsenkeller 33 cl
6

Corona 33 cl
6

Forst 0%
5

Veneziano
6,5

Hugo
6,5

Soft drink



Mineral water 50 cl
3

Microfiltered water 70 cl
3

Coca Cola 20 cl
3,5

Coca Cola Zero 20 cl
3,5

Aranciata S.Pellegrino 20 cl
3