

BISTRO TERME MERANO

Starters, Salads & cold cuts



Large salad

with grilled prawns
and fresh pineapple

15
(B)

Large salad

with turkey strips seasoned
with paprika and cumin, served
with yogurt dressing

15
(G)

Buffalo mozzarella (250 g)

with a selection of tomatoes
and basil oil

15
(G)

Smoked broccoli cream

with grilled rainbow trout fillet
and orange-passion fruit gel

14,5
(D,G)

Roast beef

with asparagus and wasabi
mayonnaise

14,5
(F,M)

Beef tartare from South Tyrol 150g

with lemon caper chutney,
sour cream butter from
Maso Knollhof
and wholemeal focaccia

21
(A,C,G,M,O)

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 paccheri

with zucchini cream, parsley, feta
and almonds

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

Homemade spaghetti

with swordfish, fennel, bottarga
and charred lemon gel

15
(A,C,D,L)

Potato gnocchi

with green asparagus, crispy speck
from Tesimo and shaved Grana
Padano garlic

15
(A,C,G)

Creamy basil risotto

with raw asparagus and marinated
cherry tomatoes

15
(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



Sliced corn-fed chicken breast

with rocket, Parmesan shavings and roasted potatoes
20
(G)



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)

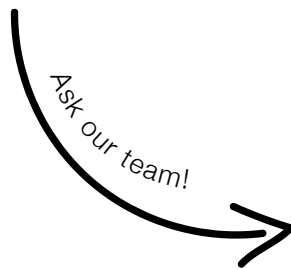
Brownies Terme Merano style

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 €