



BISTRO TERME MERANO

Signature Spritzes

Terme Spritz

Blue Curaçao,
Prosecco, lime
7

Sole Spritz

Tea liqueur, Fever-
Tree tonic, soda
7

Summer Spritz

Pink grapefruit,
Prosecco, soda
7

Dolce vita Spritz (alcohol free)

Bitter aperitif,
alcohol-free sparkling
wine
7

Limoncello Spritz

Limoncello,
Prosecco, soda
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

Large mixed salad

with grilled sesame-crusted
tuna bites
16,8
(D,N)

Buffalo mozzarella 250 g

with grilled aubergines
marinated with basil
17
(G)

Large mixed salad

with grilled goat's cheese and
Val Venosta apricot mostarda
16,3
(G,M)

South Tyrolean beef tartare (150 g)

with quail egg, Grana shavings,
cultured butter from Knollhof Farm
and wholemeal focaccia
22,5
(A,C,G,M)

Vitello tonnato mille-feuille

with carasau bread, mixed
salad leaves and caper berry
16,5
(A,C,M)

Speck

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

Mare e monti

sautéed porcini mushrooms
with prawn gnocchi and a
crispy kataifi pastry nest
17,5
(A,B,C,D,L)

Cover charge: 2,00 €



BISTRO TERME MERANO

Pasta & More

Homemade sedani

with South Tyrolean beef ragù

15,8

(A,C,G,L)

Homemade Schüttelbrot gnocchi

with Parmesan cream
and crispy baby spinach

16,5

(A,C,G)

Homemade spaghetti

with swordfish
and puttanesca sauce

17,3

(A,C,D,L)

Homemade maccheroncini

with radicchio
and Italian sausage

16,3

(A,C,G,L)

Creamy risotto

with buffalo butter, basil
and grilled salmon

17

(G,D)

Tender roast pork in beer sauce

with potato purée
and roasted vegetables

24

(L,O)

Business Lunch

Pasta dish* + salad

0.7 l filtered spring water

*Risotto supplement: + €1.00

19,5

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)

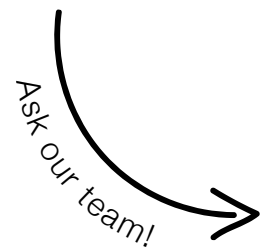
Brownies Terme Merano style

8,5

(A,C,F,G)

Cake of the day

6



Ice Cream Flavours

Vanilla

Chocolate

Cookies

Hazelnut

Lemon

Mango

Strawberry

Pistachio

1 scoop: €2.20

Extra whipped cream: €0.50