

bistro terme merano

THE MORE LOCAL THE MMMH!

WE LOVE OUR

#local
partners

ANTIPASTI, SALADS & COLDCUTS

Cream of pumpkin (G,H) with fresh goat cheese	9,9	Large salad (G,H) with Italian turkey bites and curry yoghurt dressing	14,5
(Italian) veal with tuna sauce (A,C,D,G,H) with valerian, caper fruit and taralli	14,5	Large salad (G,A) with feta, red onion, black olives and bread croutons	13,5
Toasted bread (A,C,D,O) smoked salmon, guacamole and quail egg	15		
Beef tartare from South Tyrol 150g (A,G,M) with grilled artichoke, agra maso Knollhof cream butter and wholemeal focaccia	21	Speck (G,L,M) speck from Tesimo, horseradish cream, gherkins	15
		Mixed cold cuts (G,L,M) speck from Tesimo, farmer ham from Merano, Felino salami, smoked beef, horseradish cream, local cheeses	18

BUSINESS LUNCH

from Monday to Friday

€ 18

pasta dish* + salad
0,7 l microfiltered drinking water
*with risotto: + 1,00 €



SOFT DRINKS

Mineral water 50 cl	2,8
Microfiltered water 70 cl	3
Coca Cola / Zero 20 cl	3
Fanta 33 cl	3,5
Forst 0%	4
Spritz / Hugo	5,5

BEER

Forst 30 cl - 40 cl	4 - 5
Weihenstephaner 30 cl - 50 cl	4 - 6
Forst 1857 33 cl	4
Forst Felsenkeller 33 cl	4
Corona 33 cl	5

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PASTA & CO.

Mezze maniche (A,C,L) 13,5

with beef ragù from South Tyrol

Potato roll (A,C,G) 13

with spinach and scamorza cheese
and coloured date cream

Tagliatelle (A,C,G,L,O) 14

with smoked butter, venison ragout, and
celeriac chips

Tortelli (A,C,D,G,H,N) 14,5

filled with smoked trout and apple,
served on horseradish cream and black bread

Barley risotto (A,D,G) 15

With mountain pine and smoked trout

MAIN COURSES

Greater amberjack (D,G) 21

Jerusalem artichoke cream and Pak Choi

Italian veal cheek (G,L,O) 18,5

Italian veal cheek with parsnip purée
and seasonal vegetables

Aubergine gratin (A,C,E,G,H,O) 16

and basil pesto

Did you know that
our pasta is
home-made with
eggs from the
Eggerhof farm and
organic flours?

DESSERTS

Tiramisù (A,C,G) 6

Apple strudel (A,C,H,N) 6

Brownie (A,C,F,G) 8

Cake of the day 5

WINES BY THE GLASS

Altemasi Brut - Trento DOC 7

Von Braunbach - M.Cl. A.Adige 7

Franciacorta bio - B. Pizzini 8

Pinot bianco - Valle Isarco 5

Chardonnay - A. Lageder 5

Lugana bio - Marangona 5,5

Gewürztraminer - Castelfeder 5,5

Pinot Nero Glen - Castelfeder 6

Lagrein - Valle Isarco 5

Cabernet Riserva - A. Lageder 6

cover charge: 2,00 €