

bistro terme merano

THE MORE LOCAL THE MMMH!

WE LOVE OUR

#local
partners

ANTIPASTI, SALADS & COLDCUTS

Large salad (A,D) with grilled salmon medallions	15	Fennel and citrus salad (D) with marinated trout carpaccio	14,5
Large salad (A,G,O) with smoked Scamorza cheese and grilled apple persimmon	14	Beef tartare from South Tyrol 150g (A,G,H,M) with pumpkin, sour cream butter from Knollhof farm and wholegrain focaccia	21
Chestnut cream soup (A,G) with sausage crumble and Schüttelbrot	10,5		
Barley salad (A,M,O) with vegetables, slow-cooked veal and green sauce	14	Speck (G,L,M) speck from Tesimo, horseradish cream, gherkins	15

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	3
Microfiltered water 70 cl	3,5
Coca Cola / Zero 20 cl	3
Aranciata S.Pellegrino 20 cl	3
Forst 0%	5
Spritz / Hugo	6,5

BEER

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

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PASTA & CO.

Maccheroncini (A,C,G,L) with beef ragù from South Tyrol	13,5
Paccheri (A,C,G) all'Arrabbiata with burrata cheese	14
Spaghetti (A,C,D,G,L) with umbrina fish, saffron sauce and crispy spinach	14,5
Pumpkin gnocchi sautéed (A,C,G,L,O) with venison leg ragout	14,5
Beetroot risotto (G,H) with gorgonzola mousse and hazelnuts	15

MAIN COURSE

Veal stew (A,D,G,L,O)	20
with wholemeal spätzle and Romanesco broccoli	



DESSERTS

Tiramisù (A,C,G)	6	Brownie (A,C,F,G)	8
Apple strudel (A,C,H,N)	6	Cake of the day	5

WINES BY THE GLASS

Altemasi Brut - Trento DOC	8	Lugana bio - Marangona	6
Von Braunbach - M.Cl. A.Adige	8	Gewürztraminer - Castelfeder	6,5
Franciacorta bio - B. Pizzini	9		
Pinot bianco - Valle Isarco	5,5	Pinot Nero Glen - Castelfeder	6,5
Chardonnay - A. Lageder	5,5	Lagrein - Valle Isarco	5,5
		Morellino d Scansano	4,5

cover charge: 2,00 €