

bistro terme merano

THE MORE LOCAL THE MMMH!

WE LOVE OUR

#local
partners

ANTIPASTI, SALADS & COLDCUTS

Mozzarella di bufala 125 g (A,G,H,L) 14

with tomatoes in 3 textures (gel, confit, fresh) and basil focaccia

Egg, asparagus and Parmesan cheese (A,C,G) 14,5

crispy egg with asparagus variation and parmesan cream

3-grain salad (barley, spelt and rice) (A,B,D,L) 14,5

with vegetables, a skewer of grilled shrimp tails and ginger-lime oil

Beef tartare from South Tyrol 150g (A,G,M) 19,5

brik pastry cannolo filled with asparagus mousse, quail egg, malga butter (Knollhof) and wholemeal focaccia

Large salad (D,N) 14,5

with grilled tuna and sesame

Large salad (A) 14

with curried turkey (Italy) bites and fresh pineapple

Speck (G,L,M) 13

speck from Tesimo, horseradish cream, gherkins

Mixed cold cuts (G,L,M) 15

speck from Tesimo, farmer ham from Merano, Felino salami, smoked beef, horseradish cream, local cheeses

BUSINESS LUNCH

from Monday to Friday

15,5

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

bistro terme merano

THE MORE LOCAL THE MMMH!

WE LOVE OUR

#local
partners

PASTA & CO.

Maccheroncini (A,C,L) 13

beef ragù from South Tyrol

Crespelle gratin (A,C,G) 14

stuffed with asparagus, green asparagus cream and flavoured with basil

Paccheri (A,B,C,D,L) 13,5

with cod Leghorn style (garlic, olives, capers, tomato, parsley)

Spaghetti (A,C,G) 13

carbonara with Guanciale (bacon)

Risotto with wild garlic (G,L) 14

with fresh goat cheese (latteria Lagundo) and marinated cherry tomatoes

MAIN COURSES

Roasted salmon (D) 21

with pea gazpacho cream and grilled asparagus

Calf paillard from South Tyrol (A) 19,5

with grilled vegetables and rosemary potatoes

'Lentil "roast" (A,N) 17,5

with pea hummus and roasted cauliflower

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 €