

*Dear guests,
Friends of the "Bischofshof am Dom"*

Our aim is to greet you with great Bavarian hospitality at a high level of quality, awareness, and to give you, our friends, a pleasant stay in the "Bischofshof am Dom".

If you have any requests, suggestions, or tips for us, or if you are not satisfied with our service, please contact us directly. Only with your feedback and advice can we continuously develop to meet your needs in the future so that you can recommend us with a clear conscience.

We wish you a pleasant stay, a good appetite, and very special day in our house.

Sincerely
Your team from the Bischofshof am Dom

For you we have Monday to Sunday
from 07:00 o'clock to 24:00 o'clock opened
The restaurant opens at 10:30 a.m. and
the kitchen brigade is continuously
from 11:00 o'clock to 21:30 o'clock for you.



Did you know?

That the history of the Regensburg Bischofshof brewery, which can be traced back to 1649, began in this building, which is now the “Bischofshof am Dom”.

At that time, Prince-Bishop Wilhelm Graf von Wartenberg founded the brewery here in the immediate vicinity of the cathedral. A bar, food and accommodation license in its current form has existed for this establishment since 1890. Today the Bischofshof am Dom is a sensational restaurant in the heart of Regensburg, which is visited by around ½ million guests from all over the world every year. Many come here to get to know the typical Bavarian culture in this unique location. The historic citizens' hall of the Bischofshof am Dom is not only a benchmark for beer-oriented gastronomy. To a large extent, we try our dishes based on the famous Regensburg cookbook of "Marie Schandri" from 1867, which is still available today after over 100 editions, reinterpreted. Rulers from all over the world have met regularly in Regensburg since the 16th century. They brought a lot of entourage with them, their own cooks, their own confectioners. So the people of Regensburg could look into the cooking pots of many countries. Culinary innovations such as chocolates or coffee were known here earlier than anywhere else. The recipes collected, combined in the Regensburg cookbook, were comprehensive, up-to-date and super regional.



Breakfast

from 07:00 a.m. to 10:30 a.m.

We are happy to serve you a rich breakfast buffet. Choose between different kinds of bread, cold cuts, liver sausage, various types of cheese, cereals, egg dishes, jams, juices and freshly brewed coffee specialties

per person 15,00 €

White sausage breakfast

As long as you like, and as long as stocks last

A pair of white sausages with a pretzel and sweet Händlmaier mustard from Regensburg

5,80 €

A pair of Weifswürste with a pretzel, sweet Regensburger Händlmaier mustard and a fresh beer from the tap "Bischofshof Weifsbier" (also non-alcoholic) 0.5 Ltr.

9,90 €

Starters

String orchestra "Bischofshof am Dom", Liver sausage, lard and Obatzter with farmer's bread

8,50 €

Homemade boiled fillet of beef terrine with vinaigrette small fried potato patty and salad bouquet

13,20 €

Delicacies from Neptune's realm
Smoked salmon, fried king prawns, smoked trout fillet and seafood salad

16,80 €

Carpaccio "Classico" from beef fillet with balsamic vinegar, olive oil, grated Grana Padano, pesto and baguette

14,80 €

Soups

Homemade beef consommé with vermicelli and beef	5,20 €
Spicy goulash soup with farmer's bread	5,60 €
Cream of tomato soup with gin and basil	4,90 €
"Marie Schandri" potato soup with sour cream	4,90 €

Salads

Mixed salad as side dish or small starter Tossed salad with homemade French dressing, on top of potato salad, carrots, cucumbers and tomatoes	3,20 €
Rocket salad with dwarf tomatoes, Grated Grana Padano and olive oil balsamic dressing	9,50 €
Chrispy chicken salad Fresh plucked salad with vinaigrette, crispy deep fried chicken tomato, roasted sunflower seeds, and tartar sauce	14,80 €

Vegan

Bischofshof "Bowl" with falafel, beetroot, couscous, hummus and guacamole	14,50 €
Potato goulash with tomatoes, peppers, onions and parsley	12,80 €

Main courses

Wiener Schnitzel from the saddle of veal with fresh fried potatoes and mixed salad	17,80 €
Boiled beef in vegetable broth served with bread pudding and parsley potatoes	15,80 €
Grill plate with beef sirloin, pork medallion wrapped in bacon sausage, with french fries and a mixed salad	22,80 €
Crispy pork roast with Bischofshof beer sauce, potato dumpling and bacon cabbage salad	12,50 €
"Boeuf á la mode" Marie Schandri with bohemian dumplings and red cabbage	14,80 €
Homemade "Sour lung" from pork with bread dumplings	9,80 €
3 pieces of pork medallions wrapped in bacon with spaetzle, mushroom sauce, fried onions and mixed salad	19,80 €
Beef sirloin steak from the grill with herb butter, glazed corn on the cob and mixed salad	24,80 €
Beef ragout from the cheeks with finger noodles, crispy Snap peas and pumpkin vegetables	16,80 €

Vegetarian

Zucchini filled with ratatouille, gratinated cheese on tomato sauce, basmati rice and mixed salad	13,80 €
Gnocchi with mushrooms, basil pesto, Grana Padano, served with a mixed salad	12,80 €
Creamed mushrooms with bread dumpling	11,80 €
Vegetable curry with coconut milk, red curry, ginger, basmati rice and mixed salad	12,80 €
Pumpkin lasagne with bechamel sauce, chili threads, Grana Padano and mixed salad	13,80 €

From river and sea

Poached catfish fillet from the Donau river in a root vegetable stock with grated horseradish, parsley potatoes and a mixed salad	24,80 €
Trout "Müllerin" fried in flour served with potato and rocket salad	17,50 €
Grilled sea bass fillet on steamed vegetable strips with tomato pesto, and tossed rosemary potatoes	22,50 €

Game menu our seasonal special

Soups

Pumpkin cream soup with roasted pumpkin seeds and seed oil	5,20 €
Game consommé with shredded game and cognac	5,60 €

Main courses

Braised wild pork served with a bread dumpling, pumpkin vegetables and cream of cranberry sauce	15,50 €
Roasted venison medallions with potato finger noodles, Brussels sprouts leaves and red cabbage	24,80 €
Oven-fresh roast Deer loins with macaire potatoes, cranberry-pear and a mixed salad	19,80 €
Juicy venison goulash with butter noodles and red cabbage	16,80 €

Dessert

Nougat dumplings with breadcrumbs and stewed plums	6,50 €
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Hearty snacks

Regensburg sausage salad with onions, egg and tomato, served with farmer's bread		9,20 €
Obatzter with onion rings and farmer's bread		11,80 €
6 fried sausages on braised cabbage with farmer's bread		8,80 €
A pair of original Regensburger sausages on braised cabbage		7,20 €
One pretzel, two slices of farmhouse bread or four slices of baguette	each portion	1,80 €

Desserts

"Bavarian cream" in a glass with berry jelly and a scoop of raspberry sorbet		5,80 €
Curd strudel with cream and a scoop of vanilla ice cream		8,90 €
Homemade bread and apple pancake with flaked almonds and a scoop of vanilla ice cream		7,20 €
Raspberry and lemon sorbet with fresh berries and mint	^	7,90 €

Afternoon menu from 14:00 to 17:00

Soups

Homemade beef consommé with vermicelli and beef	5,20 €
Pumpkin cream soup with pumkin roasted seeds and seed oil	5,20 €
"Marie Schandri" potato soup with sour cream	4,90 €

Cold dishes

Regensburg sausage salad with onions, egg and tomato, served with farmer's bread	9,20 €
Crispychicken salad Fresh plucked salad with vinaigrette, crispy deep fried chicken, tomato, roasted sunflower seeds, and tartar sauce	14,80 €
Obatzter with onion rings and farmer's bread	11,80 €
Homemade boiled fillet beef terrine with vinaigrette, small fried potato patty and salad bouquet	13,20 €
One pretzel, two slices of farmhouse bread or four slices of baguette	each portion 1,80 €

Afternoon menu from 14:00 until 17:00

Warm dishes

Crispy pork roast with Bischofshof beer sauce,
potato dumpling and bacon cabbage salad 12,50 €

Homemade sour lung from pork with bread dumpling 9,80 €

6 fried sausages on braised cabbage with farmer's bread 8,80 €

Creamed mushrooms with a bread dumpling 11,80 €

Juicy venison goulash with butter spaetzle
and braised red cabbage 16,80 €

Potato goulash with tomatoes, peppers,
onions and parsley 12,80 €

Desserts

"Bavarian cream" in a glass with berry jelly
and a scoop of raspberry sorbet 5,80 €

Curd strudel with cream
and a scoop of vanilla ice cream 8,90 €