

Dear guests,

welcome to our

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 we can 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 and a very special day in our house.

Sincerely,

Your team from the Bischofshof am Dom

We are open from Monday to Sunday
from 07:00 a.m. to 24:00 p.m.
The restaurant opens at 10:30 a.m. and
food is served
from 11:00 a.m. to 21:30 p.m. 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 have based our dishes 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, including their own cooks and their own confectioners. Because of that 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 by “Marie Schandri”, were comprehensive, up-to-date and super regional.



Start the day with a good breakfast

daily of 07:00 a.m. to 10:30 a.m.

Our breakfast buffet

Where we have all kinds of breakfast delicacies ready for you

Choose between different kinds of bread, cold cuts, liver sausage, various types of cheese, cereals, egg dishes, jams, juices and freshly brewed coffee specialties

With freshly aromatic coffee specialties

per person 15,00 €

Starters

3 bavarian spreads „Bischofshof am Dom“

Liver sausage, lard and Obatzda with farmer's bread

8,50 €

Carpaccio „Classico“

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

14,80 €

For soup lovers

Homemade beef consommé with noodles and beef

5,20 €

Spicy goulash soup with farmer's bread

5,60 €

Potato soup "Marie Schandri style" with sour cream

4,90 €

Salads rich in vitamins

From the salad and vegetable kitchen fresh to the table

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 €

Crispy chicken salad „Bischofshof am Dom“

Fresh plucked salad with vinaigrette, crispy deep fried chicken, tomatoes, roasted sunflower seeds, and tartar sauce

14,80 €

Mixed salad

with smoked trout fillet and horseradish

13,80 €

Vegetarian

Fresh wild mushrooms in cream with a touch of juniper and bread dumplings	11,80 €
Vegetable lasagne with béchamel sauce, chili threads, Grana Padano and mixed salad	13,80 €

Vegan

Baked potato with hummus, roasted vegetables and a salad garnish with vinaigrette	14,50 €
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Pan and grill dishes

Our popular main courses

Wiener Schnitzel from the saddle of veal with fresh fried potatoes and mixed salad	17,80 €
Tender beef tip in a creamy horseradish sauce with herb potatoes	15,80 €
Crispy pork roast <i>nach Schandri Art Schandri style</i> with Bischofshof beer sauce, potato dumpling and bacon cabbage salad	12,50 €
Tyrolean Gröst'l with fried slices of potatoes with onions, bacon, egg and gravy	10,80 €
„Boeuf á la mode“ <i>nach Schandri Art</i> with bohemian dumplings and red cabbage	14,80 €
3 pieces of pork medallions wrapped in bacon with spaetzle, mushroom sauce, fried onions and mixed salad	19,80 €
Tender beef sirloin steak from the grill with herb butter, fried potatoes, fried onions and mixed salad	24,80 €
Beef ragout from the cheeks with finger noodles, crispy snap peas and pumpkin vegetables	16,80 €

We will of course be happy to fulfill any insert change requests you may have!

Fish from the region

Poached catfish fillet from the danube river

in a root vegetable stock with grated horseradish, parsley potatoes and a mixed salad

24,80 €

Fried brown trout "*Schandri style*"

in Butter goldbraun gebacken, mit Bröseln und Kräutern vollendet serviert, Butterkartoffeln, Salatbouquet, zerlassener Butter und Zitronenachtel

18,50 €

Cold delicacies & snacks

Grilled sausages

6 grilled sausages on braised cabbage with Händlmaier mustard and farmer's bread

8,80 €

Cold pork roast

with horseradish, pickle, egg slices, tomatoes and farmer's bread

9,20 €

Obatzda (Obatzter or Obatzda)

Spicy cream cheese preparation made of camembert, cream cheese, paprika, caraway garnished with onion rings, served with farmer's bread

11,80 €

It always goes well with

one pretzel, two slices of farmer's bread or four slices of baguette

Portion each

1,80 €

For our little guests

Spaetzle, dumplings or french fries

with natural gravy or ketchup

3,20 €

Delicious Desserts

Nougat dumpling

with breadcrumbs and stewed plums

6,50 €

Cherry strudel with vanilla dessert sauce

7,20 €

Two kinds of sorbet

fruity raspberry and refreshing lemon with wild berries and mint

7,90 €

We are happy to hand you our card with the additives and allergens subject to labeling

Dear guests

Do you have a wish for today or tomorrow?

Please talk to us or contact us by phone or mail if you...

- ... need a reservation
- ... want to have a nice party organized
- ... want to hold meetings or conferences
- ... have special meal requests
- ... want to surprise acquaintances, friends or family with a voucher
- ... want to take food to your office or home
- ... are interested in handing in your restaurant vouchers

- ... would like to surprise your visitor with a great overnight stay
- ... would like to spend a short vacation in your hometown

Sincerely,
your team of Bischofshof am Dom

Herzlichst
Ihr Team vom Bischofshof am Dom

Bischofshof am Dom
Krauterermarkt 3, 93047 Regensburg
Restaurant Telefon +49 (0) 941 / 594 101 – 0
Hotel Telefon +49 (0) 941 / 58 46 – 0
E-Mail: info@hotel-bischofshof.de



Afternoon menu from 14:00 until 17:00

For soup lovers

Homemade beef consommé with noodles and beef	5,20 €
Potato soup “Marie Schandri style” with sour cream	4,90 €

Hot dishes

Crispy pork roast <i>nach Schandri Art Schandri style</i> with Bischofshof beer sauce, potato dumpling and bacon cabbage salad	12,50 €
Grilled sausages 6 grilled sausages on braised cabbage with Händlmaier mustard and farmer’s bread	8,80 €
Fresh wild mushrooms in cream with a touch of juniper and bread dumplings	11,80 €

Vegan

Baked potato with hummus, roasted vegetables and a salad garnish with vinaigrette	14,50 €
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Cold delicacies & snacks

Cold pork roast with horseradish, pickle, egg slices, tomatoes and farmer’s bread	9,20 €
Obatzda (Obatzter or Obatzda) Spicy cream cheese preparation made of camembert, cream cheese, paprika, caraway garnished with onion rings, served with farmer’s bread	11,80 €

Delicious Desserts

Nougat dumpling with breadcrumbs and stewed plums	6,50 €
Cherry strudel with vanilla dessert sauce	7,20 €

Coffee and "hot" drinks

We are happy to serve you a glass of water with your coffee

Cup of coffee		2,40 €
Coffe with milk		3,20 €
Cup decaffeinated coffee		2,40 €
Latte Macchiato		3,60 €
especially delicious tastes our latte macchiato		
with Caramell		4,20 €
with Macadamia		4,20 €
or Irish Cream		4,20 €
auch sehr lecker im Milchkaffee oder Cappuccino - kleiner Aufpreis von		0,60 €
Cappuccino		2,90 €
Espresso		2,20 €
Espresso doppio		3,40 €
Hot chocolate		3,20 €
Glas of tea		2,40 €
Darjeeling, green, mint, fruits, camomile – more on request		

Nonalcoholic / Softdrinks

Coca-Cola, Coca-Cola light, Fanta, Sprite, Spezi	0,30 l	3,30 €
Labertaler Stephanie Brunnen sparkling or still	0,25 l	2,70 €
Labertaler Stephanie Brunnen sparkling or still	0,75 l	5,90 €
Perlkrone water, sparkling	0,50 l	3,80 €
Jucie ‚Nagler‘ apple, orange or grape	0,20 l	3,20 €
‚Nagler‘ Nectar passion fruit or currant	0,20 l	3,30 €
Juice spritzer	0,40 l	4,10 €
Goldberg Bitter Lemon, Tonic Water or Ginger Ale	0,20 l	3,20 €

Happy biolemonade oft the Bischofshof Brewery

Raspberry-Cranberry or Elderflower-Mint	0,33 l	3,90 €
Coke, orange or lemon	0,33 l	3,90 €

Honest Ice Tea

Mint, Raspberry-Basil or Peach-Rosemary	0,33 l	3,90 €
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Bischofshof Beer

Regensburger Beer specialties since 1649

Bischofshof Regensburger Hell	from barrel	4,8% Vol.	0,25 / 0,50 l	2,90 / 4,20 €
Bischofshof Hefe-Weissbeer Hell	from barrel	5,1% Vol.	0,30 / 0,50 l	3,20 / 4,30 €
Bischofshof Premium Pils	from barrel	4,7% Vol.	0,30 l	3,20 €
Bischofshof Leichtes Weissbeer Hell	bottle	2,9% Vol.	0,50 l	4,30 €
Bischofshof „Zwickl“	bottle	5,1% Vol.	0,50 l	4,20 €
Bischofshof Heller Weissbierbock	bottle	7,1% Vol.	0,50 l	4,30 €
Bischofshof Bruckmandl	bottle	4,8% Vol.	0,33 l	3,30 €
Bischofshof „Freibier“ (nonalcoholic)	bottle		0,50 l	4,20 €
Bischofshof Radler „Quitte“	bottle	2,5% Vol.	0,33 l	3,30 €
Bischofshof Radler	from barrel	2,4% Vol.	0,25 / 0,50 l	2,90 / 4,20 €
Bischofshof Russenhalbe	from barrel	2,4% Vol.	0,30 / 0,50 l	3,00 / 4,30 €

Bischofshof Brewery „The beer that makes us friends“

Weltenburger Klosterbrauerei

since 1050 the oldest monastery brewery in the world!

Weltenburger Barock Dunkel mehrfacher World Beer Cup Sieger	from barrel	4,7% Vol.	0,30 / 0,50 l	3,20 / 4,30 €
Weltenburger Dunkle Weisse	bottle	5,3% Vol.	0,50 l	4,30 €
Weltenburger Weisse (nonalcoholic)	bottle		0,50 l	4,30 €
Weltenburger Asam Bock	bottle	6,9% Vol.	0,50 l	4,30 €

Weltenburger „Beer brewed with thought, calm, skill and passion“

Aperitif

Aperol Spritz		11,0% Vol.	0,25 l	6,20 €
Hugo		10,0% Vol.	0,30 l	6,20 €
Weifsbeer with elderflower		5,0% Vol.	0,30 l	3,20 €
Prosecco		11,0% Vol.	0,10 l	4,60 €
Sekt		12,5% Vol.	0,10 l	5,30 €
Campari with orange juice or soda		12,0% Vol.	4cl in 0,20 l	6,20 €
Martini Bianco, D'oro oder Rosso		15,0% Vol.	5 cl	4,90 €
Sherry „fino“ or „medium“		15,0% Vol.	5 cl	5,30 €

Open wines

White wine

Lugana „Onepio DOC“ (Italy-Lago di garda,Onepio)	11,0% Vol.	0,25 l	6,40 €
Weifsburgunder „Haussegen“ (BRD-Rhein Hessen)	11,0% Vol.	0,25 l	6,40 €
Silvaner „Kilo Stahl“ (BRD-Franken, Stahl)	11,0% Vol.	0,25 l	6,40 €
Pinot Grigio (Italy-Venice, Colli del Soligo)	11,0% Vol.	0,25 l	6,40 €
White wine spritzer	ca. 6,0% Vol.	0,25 / 0,50l	4,40/8,80€

Red wine

Zweigelt (Lower Austria, winery Mold)	11,0% Vol.	0,25 l	6,40 €
Chianti (Toscana-Italy, Cantina Vecchia)	11,0% Vol.	0,25 l	6,40 €
Merlot (Italy-Venice, Colli del Soligo)	11,0% Vol.	0,25 l	6,40 €
Red- or Rosé wine spritzer	ca. 6,0% Vol.	0,25 / 0,50l	4,40/8,80€

Rose wine

Portugieser Rosé (BRD-Pfalz, winery Kesselring)	11,0% Vol.	0,25 l	6,40 €
All our open wines are also available as tasting wines		0,10 l	3,60 €

Dear wine friends, take a look at our wine list. It's always a worthwhile!

Spirits

Alpen Spirits (marille, obstler, raspberrry, hazelnut usw.)	38,0% Vol.	2 cl	4,50 €
Grappa	41,0% Vol.	2 cl	4,50 €
Ramazzotti, Fernet Branca, Averna	39,0% Vol.	4 cl	4,80 €
Blutwurz or Bärwurz	50,0% Vol.	2 cl	3,50 €
Jägermeister	38,0% Vol.	2 cl	3,50 €
Ouzo	38,0% Vol.	2 cl	3,50 €
Aquavit – Malteser, Linie	41,5% Vol.	2 cl	4,50 €
Cognac Hennessy or Rémy Martin	40,0% Vol.	2 cl	4,90 €
Spirits of Wilfurth's Destille Oldest Regensburger distillery	45,0% Vol.	2 cl	8,20 €