

*Dear guests*  
*Welcome to your*  
**Bischofshof**  
am Dom

Every day we do our best to treat you with genuine Bavarian hospitality and a high level of quality awareness and to ensure that you have a pleasant and enjoyable stay at the "Bischofshof am Dom". And who knows, perhaps your visit on this day will be enriched by an encounter.

If you have any requests or suggestions or are not satisfied with our service, please do not hesitate to contact us. Only with your information can we continue to develop and meet your wishes in the future, so that you can recommend us with a clear conscience.

We wish you a pleasant stay, bon appétit and a successful day.

Sincerely  
Your team from the Bischofshof am Dom

*We are open from Monday to Sunday*  
*from 07:00 a.m. – 12:00 p.m.*  
*Breakfast from 07:00 a.m. - 10:30 a.m.*  
*Kitchen from 11:00 a.m. - 09:30 p.m.*



## *Did you already know?*

The history of Regensburg's Bischofshof brewery, which can be traced back to 1649, began in this building, now known as Bischofshof am Dom. At that time, Prince-Bishop Wilhelm Graf von Wartenberg founded the brewery in the immediate vicinity of St. Peter's Cathedral. The brewery has been licensed to serve food and provide accommodation in its current form since 1890.

Today, the Bischofshof am Dom is a sensational restaurant in the heart of Regensburg, visited by around half a million guests from all over the world every year. Many of them come here to enjoy the typical Bavarian culture in this unique location. The historic Bürgersaal of the Bischofshof am Dom is a benchmark, and not just for beer-oriented gastronomy.

Since the 16th century, rulers from all over the world have met regularly in Regensburg. They brought a lot of entourage with them, their own cooks, their own confectioners. As a result, the people of Regensburg were able to look into the cooking pots of many countries. Culinary innovations such as chocolates and coffee were known here earlier than anywhere else.

We try to prepare some of our dishes on the basis of the famous Regensburg cookbook by Marie Schandri from 1867, which is still available today - after more than 100 editions. With 1050 recipes on over 450 pages, it is a reflection of Regensburg and Bavarian cuisine. The recipes collected in the Regensburg cookbook were comprehensive, up-to-date and national.



## Start the day with a good breakfast

### Our breakfast buffet daily from 07:00 a.m. to 10:30 a.m.

Choose between different types of bread and rolls | cold cuts | ham | liver sausage | cheese | cereals | bacon | egg dishes | jams | juices and much more.

Served with freshly brewed coffee specialties and a glass of Vino Frizzante.

Price per person 18,00 €

### Weißwurst breakfast while you like and stocks last

A pair of veal sausages with pretzel  
sweet Händlmaier mustard from Regensburg 9,50 €

A pair of veal sausages with pretzel 'Bischofshof'  
sweet Händlmaier mustard from Regensburg | a freshly tapped  
'Bischofshof' wheat beer [also non-alcoholic] 0.5 Ltr. 13,80 €

### For soup lovers

Homemade goulash soup with farmhouse bread 7,50 €

Strong beef broth with pancake strips 6,50 €

Fresh tomato soup with basil cream [vegetarian] 6,50 €

### Starters

String orchestra 'Dom St. Peter'  
Liver sausage | Obazda | greaves lard | farmhouse bread 9,50 €

Obazda 'Old School'  
Piquant cream cheese preparation made from camembert and cream cheese  
paprika | Caraway seeds | Onion rings | Farmer's bread 12,80 €

## Vitello Tonnato

Veal with tuna sauce | caper apples | baguette

16,50 €

## Beef carpaccio 'Classico'

Olive oil | rocket salad | balsamic vinegar | grated Parmesan cheese

17,50 €

## Vitamin-rich salads

### Mixed salad as a side dish or small starter

Pickled lettuce | homemade French dressing | potato salad | carrots  
Cucumbers | Tomatoes

5,50 €

### Fresh lettuce with fried chicken breast stripes

vinaigrette sauce | fruit | roasted sunflower seeds | baguette

16,80 €

### Asian salad with fried prawns [3 pieces]

Crispy spring rolls | leaf salad | asian dressing | baguette

18,80 €

## Vegetarian cuisine

### Fresh creamed mushrooms

with homemade bread dumpling

14,80 €

### Fried slices of napkin dumpling

Herb sauce | sautéed mushrooms | pea pods | mixed salad

17,80 €

## Vegan cuisine

### Thai curry with coconut milk

fresh vegetables | basmati rice | mixed salad

18,80 €

### Ravioli filled with beetroot and poppy seeds

Pumpkin and coconut sauce | mixed salad

19,80 €

## Pan-fried and grilled dishes

### Wiener schnitzel of veal

Parsley potatoes | cranberries | mixed salad

25,80 €

### Roast pork 'Marie Schandri' style

Bischofshof dark beer sauce | grated dumplings | bacon | coleslaw

17,40 €

### Grilled beef sirloin steak

Pepper sauce | potato gratin | fresh market vegetables

28,80 €

### Crispy roasted shank

Bischofshof dark beer sauce | grated dumplings | bacon | coleslaw

19,40 €

### Roast veal with a hearty cream sauce

Butter spaetzle | fresh market vegetables

22,80 €

### Chicken breast strips in mushroom cream sauce

Hash browns | mixed salad

18,80 €

### Boiled beef 'Tafelspitz'

Creamed horseradish | parsley potatoes | mixed salad

23,80 €

## Fish from river & sea

### Fried pike-perch fillet

Pesto | creamed tagliatelle | mixed salad

23,80 €

### Muffled victoria perch fillet

Vegetable ragout | olives | peperoni | parsley potatoes

22,80 €

### Fried monkfish and prawn skewer

Basmati rice | white wine sauce | almond broccoli

32,80 €

## Delicacy

<b>Cheese spaetzle in a pan</b> Melted onions   mixed salad	14,80 €
<b>2 pork loin minute steaks</b> Cheese spaetzle   melted onions   natural gravy   mixed salad	16,80 €
<b>Grilled sausages</b> 6 pieces on sauerkraut   sweet Händlmaier mustard from Regensburg farmhouse bread	11,80 €
<b>Currywurst with homemade barbecue sauce</b> crispy potato wedges	12,80 €
<b>Pretzel   farmer's bread or breadsticks</b>	Portion each 1,90 €

## For our little guests

<b>Pasta   spaetzle   dumplings or French fries</b> Natural gravy or ketchup	5,20 €
<b>4 bratwurst sausages   potato salad</b>	7,90 €
<b>Children's cutlet 'Viennese style'</b> French fries   Ketchup	9,80 €

## Delicious desserts


<b>Crème brûlée   Vanilla cherries</b>	8,90 €
<b>Kaiserschmarrn   apple compote   small portion 7,90 €</b>	11,90 €
<b>Chocolate mousse with aronia berries</b> Pear compote   Speculoos crumble	8,90 €
<b>Fruit sundae   three scoops of ice cream   seasonal fruit   whipped cream</b>	6,90 €

## Afternoon menu daily from 14:00 p.m. to 17:30 p.m.

### For soup lovers

Homemade goulash soup with farmhouse bread	7,50 €
Fresh tomato soup with basil cream [vegetarian]	6,50 €

### Bavarian snack

Crispy roasted shank Bischofshof dark beer sauce   grated dumplings   bacon and coleslaw	19,40 €
Thai curry with coconut milk fresh vegetables   basmati rice   mixed salad   vegan 	18,80 €
Thai curry 'Bombay' Chicken breast   fresh vegetables   coconut milk   basmati rice	21,80 €
Currywurst with homemade barbecue sauce crispy potato wedges	12,80 €

### Vegetarian

Fresh creamed mushrooms with homemade bread dumpling	14,80 €
Cheese spaetzle in a pan Melted onions   mixed salad	14,80 €
Obazda 'Old School' Piquant cream cheese preparation made from camembert   cream cheese paprika   Caraway seeds   onion rings   farmer's bread	12,80 €

### Delicious desserts

Crème brûlée   Vanilla cherries	8,90 €
Fruit sundae   three scoops of ice cream   seasonal fruit   whipped cream	6,90 €

# *Dear guests*

Do you have a wish for today or tomorrow?

Please contact us or get in touch by phone or e-mail if you...

- require a table reservation
- would like to have a nice party organized
- want to hold meetings or conferences
- have special meal requests
- acquaintances, friends or family with a gift certificate with a voucher
- plan to take food to your office or home.
- are interested in handing in your restaurant checks
- Surprise your visitor with a relaxing overnight stay
- intend to take a short vacation in your hometown

Sincerely

*Your team from the Bischofshof am Dom*

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