

Dear guests,

welcome to our

Bischofshof

am Dom

For you we do our best every day to meet you with lived Bavarian hospitality and a high-quality consciousness and to enable you a pleasant and beautiful stay in the "Bischofshof am Dom". And who knows, maybe your visit will be enriched by an encounter on this day.

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

We wish you a pleasant stay and a successful day.

Sincerely

Your team from the Bischofshof am Dom

For you we are open from Monday to Sunday
from 07 a.m. to 12 p.m.

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

Kitchen from 11 a.m. to 9:30 p.m.

our english menu online



Did you know?

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. We are 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 'Bürgersaal' 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. Rulers from all over the world have met regularly in Regensburg since the 16th century. They brought a lot of entourages 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 and combined in the Regensburg cookbook by "Marie Schandri", are still comprehensive, up-to-date, and super regional.



Start your day with a good breakfast

Buffet from 7 a.m. to 10:30 a.m. daily

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

18,00 €

White sausage breakfast

as long as you like and as long as stocks last

A pair of white sausages

sweet "Händlmaier" mustard from Regensburg and pretzel

8,40 €

A pair of white sausages "Bischofshof"

sweet "Händlmaier" mustard from Regensburg, pretzel and accompanied by a freshly tapped "Bischofshof" wheat beer (also gladly alcohol-free) 0.5 Ltr.

11,90 €

For soup lovers

Homemade goulash soup served with farmhouse bread

5,80 €

Homemade beef broth with pasta cases filled with spinach

5,60 €

Fine tomato cream soup with basil

5,80 €

Appetizers

String orchestra "Dom St. Peter"

Liver sausage, Obazda, lard and farmhouse bread

8,50 €

Obazda

spicy cream cheese preparation made of Camembert, cream cheese, paprika, caraway, garnished with onion rings, served with farmhouse bread

10,80 €

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

Homemade boiled veal aspic with vinaigrette sauce and chive cream	14,80 €
Vitello Tonnato veal with tuna sauce, capers with baguette	14,80 €
Beef carpaccio olive oil, arugula, balsamic with planed parmesan	15,80 €

Salads rich in vitamins

Mixed salad as a side dish picked salads with homemade french dressing on potato salad, carrots, cucumber, and tomatoes	4,90 €
Fresh lettuce with vinaigrette sauce fried chicken breast strips, fruits and roasted sunflower seeds with baguette	16,80 €
Summery leaf salads with mediterranean redwine dressing with two fried herb shrimps, zander fillet served with baguette	17,80 €

Vegetarian cuisine

Fresh cream mushrooms served with homemade bread dumpling	13,80 €
Fried slices from napkin dumpling herb sauce, pea pods, sautéed mushrooms and mixed salad	15,90 €

Vegan cuisine

Thai-Curry with coconut milk fresh vegetable and basmati rice		16,90 €
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Pan fried and grilled dishes

Viennese veal escalope parsley potatoes, cranberries and mixed salad	24,80 €
Roast pork "Marie Schandri" style Bischofshof dark beer sauce, potato dumplings and cabbage salad with bacon	14,50 €
Beef tenderloin steak Pepper sauce, french fries and mixed salad	28,80 €
Crispy roasted pork shank Bischofshof dark beer sauce, potato dumplings and cabbage salad with bacon	16,80 €
Roast veal topped with cream sauce buttered spaetzle served with vegetables	19,80 €
Turkey breast stripes topped with mushroom cream sauce, hash browns and mixed salad	16,80 €
Boiled beef served with bouillon potatoes with fresh horseradish and mixed salad	17,80 €

Fish and seafood

Grilled fillet of zander sage cream tagliatelle and mixed salad	21,90 €
6 pieces of king prawns served with curry foam basmati rice and mixed salad	26,90 €
Grilled sea wolf fillet vegetable and white wine sauce, parsley potatoes and mixed salad	24,80 €

Delicacies

Regensburger sausage salad „original“ Onions, egg, tomato, pickles and farmhouse bread	10,80 €
2 pieces steak from pork loin Cheese noodles, melting onions, natural gravy with mixed salad	15,80 €
Grilled bratwürstl 6 pieces on sauerkraut with regional sweet mustard and farmhouse bread	9,80 €
Currywurst with homemade barbecue sauce served with crispy potato wedges	10,80 €
pretzel, farmhouse bread or bread sticks	each 1,90 €

For our young guests

Pasta, spaetzle, dumplings or french fries natural gravy or ketchup	4,50 €
4 pieces of bratwürstl with potato salad	7,90 €
Steak from pork loin french fries and ketchup	8,90 €

Delicious desserts

Lime mousse topped with kiwi puree	6,80 €
Tiramisu “classico” with fresh fruits	8,90 €
Stuffed crepe with hot cherries, a cup of vanilla ice-cream and cream	7,90 €
Cup of fruits with three cups of ice-cream and cream	6,80 €

Afternoon menu

From 2 p.m. to 5.30 p.m.

For soup lovers

Homemade goulash soup served with farmhouse bread 5,80 €

Homemade beef broth with pasta cases filled with spinach 5,60 €

Hot meals

Crispy roasted pork shank
Bischofshof dark beer sauce, potato dumplings and cabbage salad with bacon 16,80 €

Thai-Curry "Bombay"
fried chicken breast strips, fresh vegetables, coconut milk and basmati rice 17,80 €

Currywurst with homemade barbecue sauce
served with crispy potato wedges 10,80 €

Vegetarian cuisine

Fresh cream mushrooms
served with homemade bread dumpling 13,80 €

Cheese noodles
served with melting onions and mixed salad 14,80 €

Cold delicacies

Regensburger sausage salad „original“
Onions, egg, tomato, pickles and farmhouse bread 10,80 €

Obazda
spicy cream cheese preparation made of Camembert, cream cheese, paprika,
caraway, garnished with onion rings, served with farmhouse bread 10,80 €

Delicious desserts

Lime mousse topped with kiwi puree 6,80 €

Cup of fruits with three scoops of ice-cream and cream 6,80 €

Dear guests

Do you have any requests 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 the Bischofshof am Dom

Bischofshof am Dom
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Coffee and "hot" drinks

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

Cup of coffee		2,90 €
Coffe with milk		3,90 €
Cup decaffeinated coffee		2,90 €
Latte Macchiato		4,20 €
especially delicious tastes our latte macchiato with		
`Vanille`		4,80 €
`Hazelnut`		4,80 €
`Amaretto`		4,80 €
Cappuccino		3,40 €
Espresso		2,50 €
Espresso `double`		3,80 €
Hot chocolate		3,20 €
Glas of tea		2,90 €
Darjeeling, green, mint, fruits, camomile – more on request		

Nonalcoholic / Softdrinks

Coca-Cola, Coca-Cola light, Fanta, Spezi	0,40 l	4,20 €
Labertaler Stephanie Brunnen sparkling or still	0,25 l	2,80 €
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	3,40 €
Juice spritzer	0,40 l	4,20 €
Mistelhain´s ‚Beverage Factory‘ from Regensburg	0,20 l	3,80 €
Bitter Lemon, Tonic Water or Ginger Ale		

Lumo biolemonade of Bischofshof Brewery

Raspberry-Cranberry or Elderflower-Mint	0,33 l	4,20 €
Orange or lemon	0,33 l	4,20 €

fuze-tea black tea

Peach or lemon	0,30 L	4,20 €
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Bischofshof Beer

Regensburger Beer specialties since 1649

Bischofshof Regensburger Hell	from barrel	4,8% Vol.	0,25 / 0,50 l	3,10 / 4,60 €
Bischofshof Hefe-Weissbeer Hell	from barrel	5,1% Vol.	0,30 / 0,50 l	3,30 / 4,60 €
Bischofshof Premium Pils	from barrel	4,7% Vol.	0,30 l	3,30 €
Bischofshof Bruckmandl	bottle	4,8% Vol.	0,33 l	3,30 €
Bischofshof Leichtes Weissbeer Hell	bottle	2,9% Vol.	0,50 l	4,60 €
Bischofshof „Zwickl“	bottle	5,1% Vol.	0,50 l	4,60 €
Bischofshof Heller Weissbierbock	bottle	7,1% Vol.	0,50 l	4,80 €
Bischofshof „Freigeist“	bottle		0,50 l	4,60 €
[nonalcoholic Zwickl]				
Bischofshof Radler	from barrel	2,4% Vol.	0,25 / 0,50 l	3,10 / 4,60 €
Bischofshof Russenhalbe	from barrel	2,4% Vol.	0,30 / 0,50 l	3,30 / 4,60 €

Weltenburger Klosterbrauerei

since 1050 the oldest monastery brewery in the world!

Weltenburger Barock Dunkel	from barrel	4,7% Vol.	0,30 / 0,50 l	3,30 / 4,60 €
Weltenburger Dunkle Weiße	bottle	5,3% Vol.	0,50 l	4,60 €
Weltenburger Weiße (nonalcoholic)	bottle		0,50 l	4,60 €
Weltenburger Asam Bock	bottle	6,9% Vol.	0,50 l	4,80 €

Aperitif & Longdrinks

Weißbeer with elderflower		5,1% Vol.	0,30 l	3,90 €
Aperol Spritz		11,0% Vol.	4cl in 0,25 l	6,90 €
Hugo		10,0% Vol.	0,30 l	6,90 €

Gins with Mistelhain's Tonic Water 'Ambition' from Regensburg

Bombay Sapphire 'London Dry Gin'		47,0% Vol.	4cl in 0,20 l	8,50 €
G'Vine Floraison 'Gin de France'		40,0% Vol.	4cl in 0,20 l	8,90 €
Eisvögel		46,0% Vol.	4cl in 0,20 l	9,80 €
'100% Handmade Regensburger Gin'				

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	6,90 €
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 „DOC“ [Lombardei, Tenuta La Presa]	12,5% Vol.	0,25 l	6,90 €
Weißburgunder „Haussegen“ [BRD-Rhein Hessen]	12,5% Vol.	0,25 l	6,90 €
Silvaner „Kilo Stahl“ [BRD-Franken, Stahl]	13,0% Vol.	0,25 l	6,90 €
Grüner Veltliner [A-Kremstal, winery Müller]	12,0% Vol.	0,25 l	6,90 €
Grauburgunder „Alcohol-free“	0,0% Vol.	0,25 l	6,90 €
White wine spritzer	ca. 6,0% Vol.	0,25 / 0,50l	4,60/9,00 €

Red wine

Zweigelt [Lower Austria, winery Mold]	12,0% Vol.	0,25 l	6,90 €
Montepulciano d’Abruzzo ‘DOC’ [Italy, Vigna Madre, Abruzzo]	13,0% Vol.	0,25 l	6,90 €
Merlot [Italy-Venice, Colli del Soligo]	12,5% Vol.	0,25 l	6,90 €
Red- or Rosé wine spritzer	ca. 6,0% Vol.	0,25 / 0,50l	4,60 / 9,00 €

Rose wine

Rosé feinherb [BRD-Pfalz, Winery Kesselring]	12,0% Vol.	0,25 l	6,90 €
Rosé ‘Alcohol-free’ [BRD-Rheingau, winery Carl Jung]	0,0% Vol.	0,25 l	6,90 €
All our open wines are also available as tasting wines		0,10 l	3,90 €

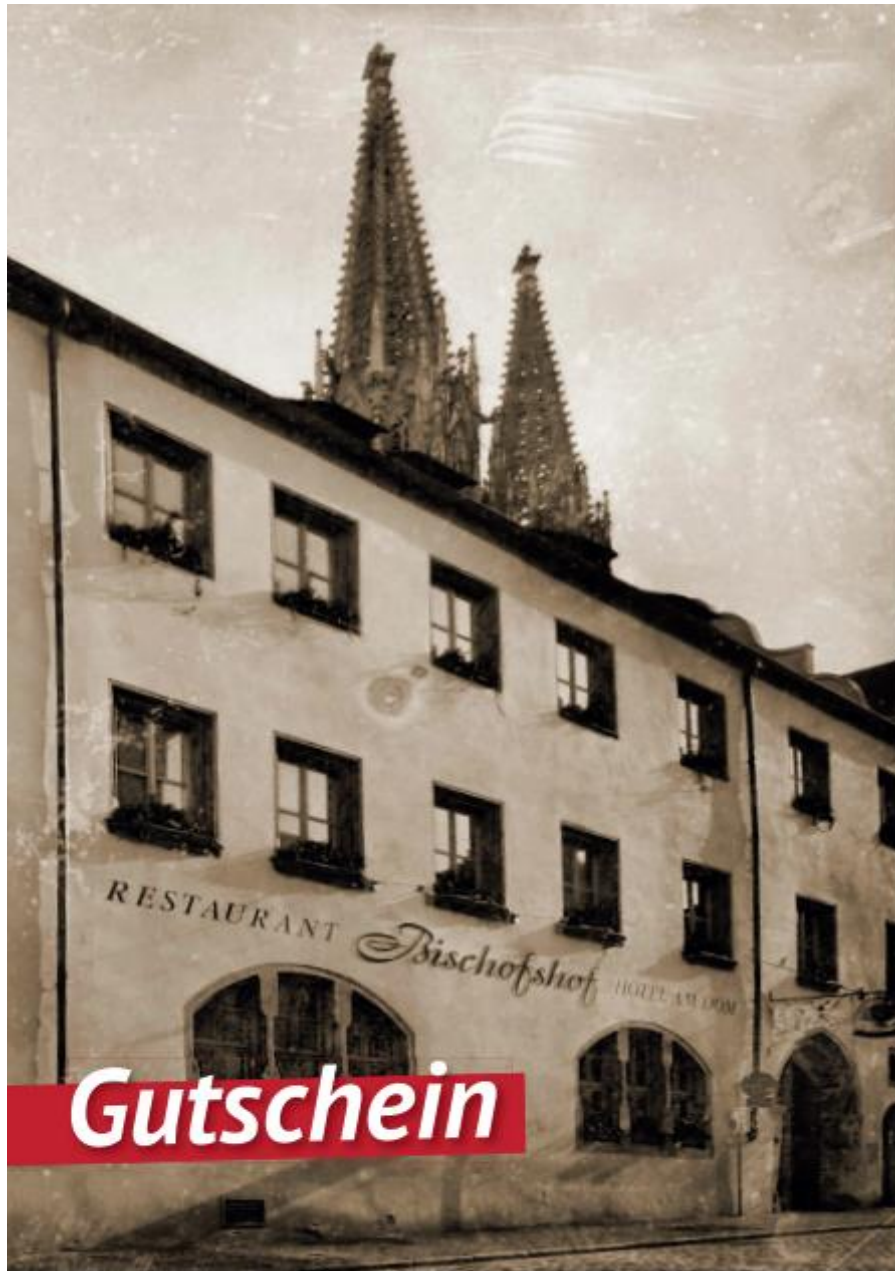
Dear wine friends, take a look at our wine list. It's always a worthwhile!

Spirits

Alpen Spirits [marille, obstler, raspberry, hazelnut usw.]	38,0% Vol.	2 cl	4,50 €
Grappa	41,0% Vol.	2 cl	4,50 €
Ramazotti, Fernet Branca, Averna	39,0% Vol.	4 cl	4,80 €
Blutwurz or Bärwurz	50,0% Vol.	2 cl	3,50 €
Kräuterbalsam ‘The Original from Regensburg’	40,0% 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 €

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

Give away a piece of our philosophy



Restaurant + Hotel + Biergarten

Bischofshof am Dom

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