

Dear guests

Welcome to your

Bischofshof

am Dom

We do our best for you every day 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 will be one encounter richer.

If you have any requests or suggestions or are not satisfied with our service, please contact us. Only with your information we can 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, 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 Prosecco.

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 8,60 €

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. 12,90 €

For soup lovers

Homemade goulash soup with farmhouse bread 6,50 €

Homemade beef broth with sausage meat strudel 6,50 €

Fine potato and vegetable soup 5,90 €

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 11,80 €

Porcini mushroom ravioli 14,80 €
Vegetable sauce | Salad garnish | Vinaigrette sauce

Vitello Tonnato 15,50 €
Veal with tuna sauce | caper apples | baguette

Beef carpaccio 'Classico' 16,50 €
Olive oil | rocket salad | balsamic vinegar | grated Parmesan cheese

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 vinaigrette sauce 16,80 €
Roasted chicken breast | fruit | roasted sunflower seeds | baguette

Leaf salad with tuna sashimi and fried sea bream 18,80 €
French-Asian dressing | vegetable strips | baguette

Vegetarian cuisine

Fresh creamed mushrooms 14,80 €
with homemade bread dumpling

Fried slices of napkin dumpling 16,80 €
Herb sauce | sautéed mushrooms | pea pods | mixed salad

Vegan cuisine

Thai curry with coconut milk 18,80 €
fresh vegetables | basmati rice | mixed salad

Colorful lentil salad with falafel 14,80 €
Vegetable strips | Vinaigrette sauce | Farmhouse bread

Pan-fried and grilled dishes

Wiener schnitzel of veal

Parsley potatoes | cranberries | mixed salad

24,80 €

Roast pork 'Marie Schandri' style

Bischofshof dark beer sauce | grated dumplings | bacon | coleslaw

15,80 €

Grilled beef sirloin steak

Pepper sauce | French fries | mixed salad

28,80 €

Crispy roasted shank

Bischofshof dark beer sauce | grated dumplings | bacon | coleslaw

18,40 €

Roast veal with a hearty cream sauce

Butter spaetzle | fresh market vegetables

21,80 €

Turkey breast strips in mushroom cream sauce

Hash browns | mixed salad

17,80 €

Boiled beef

Bouillon potatoes | fresh horseradish | mixed salad

19,40 €

Fish from river & sea

Fried pike-perch fillet

Pesto | creamed tagliatelle | mixed salad

22,80 €

Duet of sea bream and tuna

Vegetable | white wine sauce | saffron risotto | mixed salad

26,80 €

from regional fisherman | „Fisch Maier“ from Frengkofen

Rainbow trout 'Blue' 'Marie Schandri' style

Parsley potatoes | mustard sauce | lemon | mixed salad

21,80 €

Delicacy

Cheese spaetzle in a pan
Melted onions | mixed salad 14,80 €

2 pork loin minute steaks
Cheese spaetzle | melted onions | natural gravy | mixed salad 15,80 €

Grilled sausages
6 pieces on sauerkraut | sweet Händlmaier mustard from Regensburg
farmhouse bread 10,80 €

Currywurst with homemade barbecue sauce
crispy potato wedges 12,80 €

Pretzel | farmer's bread or breadsticks Portion each 1,90 €

For our little guests

Pasta | spaetzle | dumplings or French fries
Natural gravy or ketchup 5,20 €

4 bratwurst sausages | potato salad 7,90 €

Children's cutlet 'Viennese style'
French fries | Ketchup 9,80 €

Delicious desserts

Crème brûlée | Plum roaster 8,90 €

Curd cheese dumplings | Cinnamon cherries 7,90 €

Orange cake & praline mousse | seasonal fruit | cream 8,90 €

Fruit sundae | three scoops of ice cream | seasonal fruit | whipped cream 6,90 €

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

For soup lovers

Homemade goulash soup with farmhouse bread 6,50 €

Homemade beef broth with sausage meat strudel 6,50 €

Hot dishes

Crispy roasted shank

Bischofshof dark beer sauce | grated dumplings | bacon and coleslaw 18,40 €

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 20,80 €

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 11,80 €

Delicious desserts

Curd cheese dumplings | Cinnamon cherries 7,90 €

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

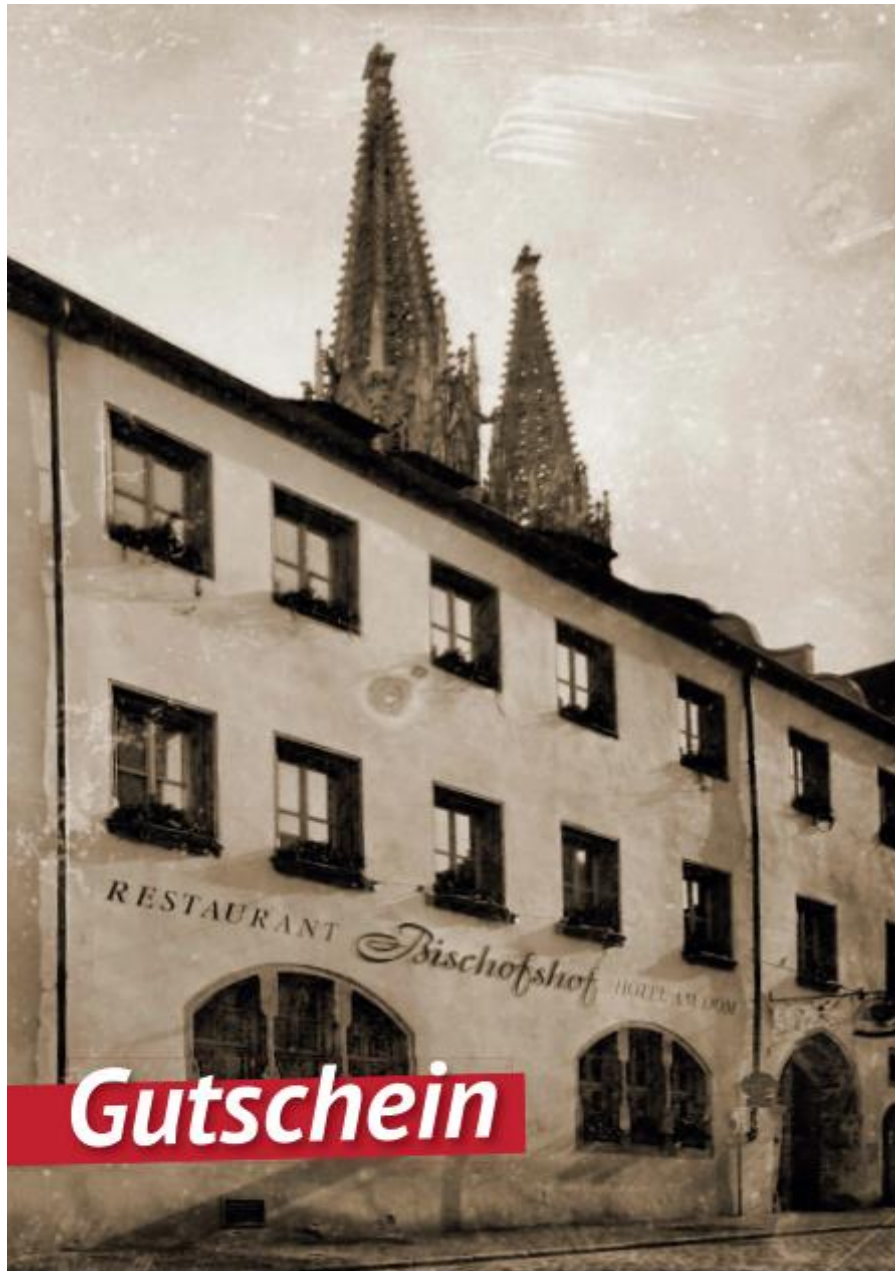
Sincerely

Your team from the Bischofshof am Dom

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Give away a piece of our philosophy



Restaurant + Hotel + Biergarten

Bischofshof

am Dom

Bischofshof am Dom
ein Betrieb der Gastro Service GmbH
Kräuterermarkt 3 · 93047 Regensburg
Bayern – Deutschland

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We are happy to provide you with our card with the additives and allergens that require labeling