

*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 €

Homemade potato soup with croutons [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 €

**Pretzel dumplings - carpaccio** 13,80 €  
Salad bouquet | Sc. Vinaigrette

**Beef carpaccio 'Classico'** 17,50 €  
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 fried chicken breast stripes** 16,80 €  
vinaigrette sauce | fruit | roasted sunflower seeds | baguette

**Asian salad with fried prawns [3 pieces]** 18,80 €  
Crispy spring rolls | leaf salad | asian dressing | baguette

## Vegetarian cuisine

**Fresh creamed mushrooms** 14,80 €  
with homemade bread dumpling

**Fried slices of napkin dumpling** 17,80 €  
Herb sauce | sautéed mushrooms | pea pods | mixed salad

**Ravioli filled with gorgonzola** 19,80 €  
Creamed spinach leaves | mixed salad

## Vegan cuisine

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

## 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 €

### Veal cream goulash 'Marie Schandri' style

Butter spaetzle | fresh market vegetables

23,80 €

### Chicken breast strips in mushroom cream sauce

Hash browns | mixed salad

18,80 €

### Brewer's steak "Graf von Wartenberg" roasted with barley malt

Pork neck | natural gravy | wedges | mixed salad

22,80 €

## Fish from river & sea

### Fried pike-perch fillet

Pesto | creamed tagliatelle | mixed salad

23,80 €

### Grilled hake fillet

Fresh market vegetables | lime pepper | parsley potatoes

22,80 €

### Grilled 'trilogy' from the sea

Monkfish, prawn and hake | basmati rice | light lemon sauce | spinach leaves

32,80 €

## Delicacy

Regensburg sausage salad 'Original'	10,80 €
Onions   egg   tomato   gherkin   farmhouse bread	
Homemade 'Glaserlfleisch'	12,40 €
Salad bouquet   Sc. vinaigrette   farmer's bread	
Grilled sausages	11,80 €
6 pieces on sauerkraut   sweet Händlmaier mustard from Regensburg farmhouse bread	
Cheese spaetzle in a pan	14,80 €
Melted onions   mixed salad	
Leberkaslaiberl 'Dombastisch'	15,40 €
Potato and cucumber salad   two kinds of mustard from Händlmaier	
2 pork loin minute steaks	16,80 €
Cheese spaetzle   melted onions   natural gravy   mixed salad	
Pretzel   farmer's bread or breadsticks	1,90 €
Portion each	

## For our little guests

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

## Delicious desserts


Crème brûlée   Vanilla cherries	8,90 €
Kaiserschmarrn   apple compote   small portion 7,90 €	11,90 €
Mascarpone Mousse 'Melba-Style'	8,90 €
Bisquit   almond slivers   raspberry pulp   peach	
Fruit sundae   three scoops of ice cream   seasonal fruit   whipped cream	7,90 €

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

## For soup lovers

Homemade goulash soup with farmhouse bread	7,50 €
Homemade potato soup with croutons [vegetarian]	6,50 €

## Bavarian snack

Regensburg sausage salad 'Original' Onions   egg   tomato   gherkin   farmhouse bread	10,80 €
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 €
Leberkaslaiberl 'Dombastisch' Potato and cucumber salad   two kinds of mustard from Händlmaier	15,40 €

## Vegetarian

Fresh creamed mushrooms with homemade bread dumpling	14,80 €
Cheese spaetzle in a pan Melted onions   mixed salad	14,80 €

## Delicious desserts

Crème brûlée   Vanilla cherries	8,90 €
Fruit sundae   three scoops of ice cream   seasonal fruit   whipped cream	7,90 €

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

# *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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## Unsere offizielle App

Infos, Angebote und Tipps  
für den Aufenthalt



**Jetzt entdecken:**

QR-Code scannen  
und herunterladen.