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 €

Weifswurst 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 € |
|--|--------|
| Strong beef broth with pancake strips | 6,50 € |
| Spicy Thai soup with mie noodles and vegetables [vegetarian] | 5,90 € |

Starters

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

11,80 €

paprika | Caraway seeds | Onion rings | Farmer's bread

Piquant cream cheese preparation made from camembert and cream cheese

| Vitello Tonnato Veal with tuna sauce caper apples baguette | 15,50 € |
|--|---------|
| Beef carpaccio 'Classico' Olive oil rocket salad balsamic vinegar grated Parmesan cheese | 16,50 € |
| 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 | 16,80 € |
| Vegan cuisine 🗸 | |
| Thai curry with coconut milk fresh vegetables basmati rice mixed salad | 18,80 € |
| Ravioli with garden vegetable filling Baby spinach cherry tomatoes lime sugo | 17,80 € |

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 | 16,80€ |
| 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 € |
| Chicken breast strips in mushroom cream sauce Hash browns mixed salad | 17,80 € |
| Juicy beef goulash Paprika strips spaetzle mixed salad | 19,80 € |
| Fish from river & sea | |
| Fried pike-perch fillet Pesto creamed tagliatelle mixed salad | 22,80€ |
| Fried Victoria perch fillet with herb crust Creamed cucumber vegetables saffron potatoes | 19,80€ |
| Steamed monkfish Baby spinach basmati rice white wine sauce | 29,80 € |

Delicacy

| Regensburg sausage salad 'Original' Onions egg tomato gherkin farmhouse bread | 10,80 € |
|--|---------|
| 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 Delicious desserts | 9,80 € |
| Crème brûlée Vanilla cherries | 8,90 € |
| Kaiserschmarrn apple compote small portion 7,90 € | 11,90 € |
| Greek yogurt mousse lime berry jelly | 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 € |
|--|---------|
| Spicy Thai soup with mie noodles and vegetables [vegetarian] | 5,90 € |
| 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 | 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 | |
| Crème brûlée Vanilla cherries | 8,90 € |
| Fruit sundae three scoops of ice cream seasonal fruit whipped cream | 6,90 € |

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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