

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 07a.m. to 12p.m.

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

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



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

From 7am to 10:30am 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 15,00 €

White sausage breakfast

as long as you like and as long as stocks last

A pair of white sausages with pretzel
and sweet Händlmaier mustard from Regensburg

6,40 €

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

9,90 €

For soup lovers

Homemade goulash soup with farmhouse bread

5,80 €

Classic French onion soup with cheese croutons

5,50 €

Fine beef broth with liver dumplings and chives

5,20 €

Appetizers

Liver sausage with farmhouse bread, butter, radish and pickle

8,90 €

Marinated slices of napkin dumpling with sauce vinaigrette
with radish and a salad bouquet

12,80 €

Obazda (or Obatzda)

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

9,80 €

Mediterranean farfalle with pink roasted beef shank,
olives, dried tomatoes, zucchini, and spring onions

13,80 €

Tender slices of veal
with marinated spicy bulgur - cocktail, tomato, cucumber, onion, lemon, garlic and chili 14,80 €

Aromatic country ham from Parma with galia melon,
French bread, butter and a salad bouquet with French dressing 16,80 €

Salads rich in vitamins

Mixed salad as a side dish
Picked salads with homemade French dressing on potato salad, carrots, cucumber, and tomato salad 4,50 €

Baked chicken salad „Bischofshof am Dom“
Fresh lettuce with vinaigrette sauce, crispy pieces of fried chicken, tomato and roasted sunflower seeds, served with sauce remoulade 15,80 €

Crisp leaf salads with baked feta cheese
with vinaigrette sauce and cranberries 14,80 €

Fried sices of white sausage on fresh leaf salads
with sweet mustard dressing and pretzel croutons 13,80 €

Lukewarm vegetable salad “Royal”
with roasted Doraden - fillets on spicy herb jus 16,80 €

Vegetarian cuisine

Fresh cream mushrooms
with a homemade bread dumpling 12,80 €

Spinach dumplings
on a french vegetable ragout with shaved parmesan cheese 14,90 €

Browned slices of napkin dumpling
with fried mushrooms, herb sauce and a mixed salad 13,90 €

Vegan cuisine

Red Thai vegetable curry
with coconut milk, basmati rice and a mixed salad 14,90 €

Pan fried and grilled dishes

Our popular main courses

Wiener Schnitzel from veal saddle with fried potatoes tossed in butter and a mixed salad	18,90 €
Crispy roast pork "Marie Schandri" style with Bischofshof dark beer sauce, grated dumplings, and cabbage salad with bacon	13,90 €
Boiled beef with horseradish sauce with parsley potatoes and a mixed salad	16,80 €
Crispy roasted pork shank with Bischofshof dark beer sauce, grated dumplings, and cabbage salad with bacon	15,20 €
Roast veal with cider cream sauce with buttered spaetzle and fine market vegetables	19,80 €
Turkey escalope "nature" with herb butter, french fries and a mixed salad	16,80 €
Tender beef sirloin grilled steak with a spicy pepper sauce, fried potatoes and a mixed salad	24,80 €
Braised pork goulash "Marie Schandri" style with paprika, butter rice and a mixed salad	15,80 €

Fish and Seafood

Duet of fried dorade fillets and king prawns on a fine herb-jus, with tomato pasta and a mixed salad	24,50 €
Rainbow trout fried in almond butter with parsley potatoes and a mixed salad	18,50 €
Juicy strips of cuttlefish "Provencal style" grilled, with mushrooms, shallots, garlic, and herb potatoes	17,80 €

We are happy to meet your changes!

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

Delicacies and Snacks

Grilled Bratwürstl

6 pieces on sauerkraut with regional mustard and farmhouse bread 9,80 €

Regensburg Sausage Salad "Original"

with onions, egg, tomato, pickle, and farmhouse bread 10,80 €

Cold roast

with radish, pickle, boiled egg, mustard, butter, and farmhouse bread 11,80 €

Marinated beef rump

with balsamic vinegar, lettuce, and homemade French dressing 15,90 €

One pretzel, two slices of farmhouse bread

or four slices of bread sticks

portion each

1,90 €

For our little guests

Spaetzle, dumplings or french fries

with natural gravy or ketchup 3,50 €

Small "Wiener Schnitzel" from veal saddle

with fried potatoes or french fries with ketchup 8,90 €

Crispy fried chicken

with French fries and ketchup 5,80 €

Delicious desserts

Warm apricot dumplings

with breadcrumbs on vanilla sauce and a scoop of berry sorbet 7,80 €

Panna Cotta in a glass

with fresh berries 6,50 €

Chocolate soufflé

on vanilla sauce with berry jelly 8,90 €

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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Afternoon menu

daily from 2:00 p.m. to 5:30 p.m.

For soup lovers

Homemade goulash soup with farmhouse bread 5,80 €

Fine beef broth with liver dumplings and chives 5,20 €

Warm dishes

Grilled Bratwürstl

6 pieces on sauerkraut with regional mustard and farmhouse bread 9,80 €

Crispy roast pork "Marie Schandri" style

With Bischofshof dark beer sauce, grated dumplings and cabbage salad with bacon 13,90 €

Roast veal with cider cream sauce

with buttered spaetzle and fine market vegetables 19,80 €

Vegetarian

Fresh cream mushrooms

with a homemade bread dumpling 12,80 €

Cold delicacies & snacks

Regensburg sausage salad

with onions, egg, tomato, and farmhouse bread 10,80 €

Obazda (or Obatzda)

Spicy cream cheese preparation made of Camembert, cream cheese, paprika, caraway, garnished with onion rings, served with farmhouse bread 9,80 €

Delicious desserts

Panna Cotta in a glass with fresh berries 6,50 €

Warm apricot dumplings

with breadcrumbs on vanilla sauce and a scoop of berry sorbet 8,90 €

Coffee and "hot" drinks

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

Cup of coffee		2,60 €
Coffe with milk		3,40 €
Cup decaffeinated coffee		2,60 €
Latte Macchiato		3,60 €
especially delicious tastes our latte macchiato		
with Caramell		4,20 €
with Macadamia		4,20 €
or Irish Cream		4,20 €
auch sehr lecker im Milchkaffee oder Cappuccino - kleiner Aufpreis		0,60 €
von		
Cappuccino		3,20 €
Espresso		2,40 €
Espresso doppio		3,60 €
Hot chocolate		3,20 €
Glas of tea		2,60 €
Darjeeling, green, mint, fruits, camomile – more on request		

Nonalcoholic / Softdrinks

Coca-Cola, Coca-Cola light, Fanta, Spezi	0,40 l	4,20 €
Perlkrone clear lemons lemonade	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 €
Goldberg Bitter Lemon, Tonic Water or Ginger Ale	0,20 l	3,40 €

Happy biolemonade oft the Bischofshof Brewery

Raspberry-Cranberry or Elderflower-Mint	0,33 l	4,10 €
Coke, orange or lemon	0,33 l	4,10 €

Honest Ice Tea

Mint, Raspberry-Basil or Peach-Rosemary	0,33 l	4,10 €
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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 / 4,40 €
Bischofshof Hefe-Weissbeer Hell	from barrel	5,1% Vol.	0,30 / 0,50 l	3,30 / 4,40 €
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	4,40 €
Bischofshof „Zwickl“	bottle	5,1% Vol.	0,50 l	4,40 €
Bischofshof Heller Weissbierbock	bottle	7,1% Vol.	0,50 l	4,60 €
Bischofshof „Freibier“ (nonalcoholic)	bottle		0,50 l	4,40 €
Bischofshof Radler	from barrel	2,4% Vol.	0,25 / 0,50 l	3,10 / 4,40 €
Bischofshof Russenhalbe	from barrel	2,4% Vol.	0,30 / 0,50 l	3,30 / 4,40 €

Bischofshof Brewery „The beer that makes us friends“

Weltenburger Klosterbrauerei

since 1050 the oldest monastery brewery in the world!

Weltenburger Barock Dunkel mehrfacher World Beer Cup Sieger	from barrel	4,7% Vol.	0,30 / 0,50 l	3,40 / 4,40 €
Weltenburger Dunkle Weisse	bottle	5,3% Vol.	0,50 l	4,40 €
Weltenburger Weisse (nonalcoholic)	bottle		0,50 l	4,40 €
Weltenburger Asam Bock	bottle	6,9% Vol.	0,50 l	4,60 €

Weltenburger „Beer brewed with thought, calm, skill and passion“

Aperitif

Aperol Spritz		11,0% Vol.	4cl in 0,25 l	6,20 €
Hugo		10,0% Vol.	0,30 l	6,20 €
Weißbeer with elderflower		5,0% Vol.	0,30 l	3,20 €
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	6,20 €
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	6,70 €
Weißburgunder „Haussegen“ (BRD-Rhein Hessen)	12,5% Vol.	0,25 l	6,70 €
Silvaner „Kilo Stahl“ (BRD-Franken, Stahl)	13,0% Vol.	0,25 l	6,70 €
Grüner Veltliner, Austria, Weingut Mold	12,0% Vol.	0,25 l	6,70 €
Grauburgunder „Alcohol-free“	0,0% Vol.	0,25 l	6,70 €
White wine spritzer	ca. 6,0% Vol.	0,25 / 0,50l	4,60/9,20 €

Red wine

Zweigelt (Lower Austria, winery Mold)	12,0% Vol.	0,25 l	6,70 €
Chianti (Toscana-Italy, Cantina Veccia)	13,0% Vol.	0,25 l	6,70 €
Merlot (Italy-Venice, Colli del Soligo)	12,5% Vol.	0,25 l	6,70 €
Red- or Rosé wine spritzer	ca. 6,0% Vol.	0,25 / 0,50l	4,60/9,20 €

Rose wine

Portugieser Rosé (BRD-Pfalz, winery Kesselring)	12,0% Vol.	0,25 l	6,70 €
Rosé „Alcohol-free“ (BRD-Rheingau, Carl Jung)	0,0% Vol.	0,25 l	6,70 €
All our open wines are also available as tasting wines		0,10 l	3,80 €

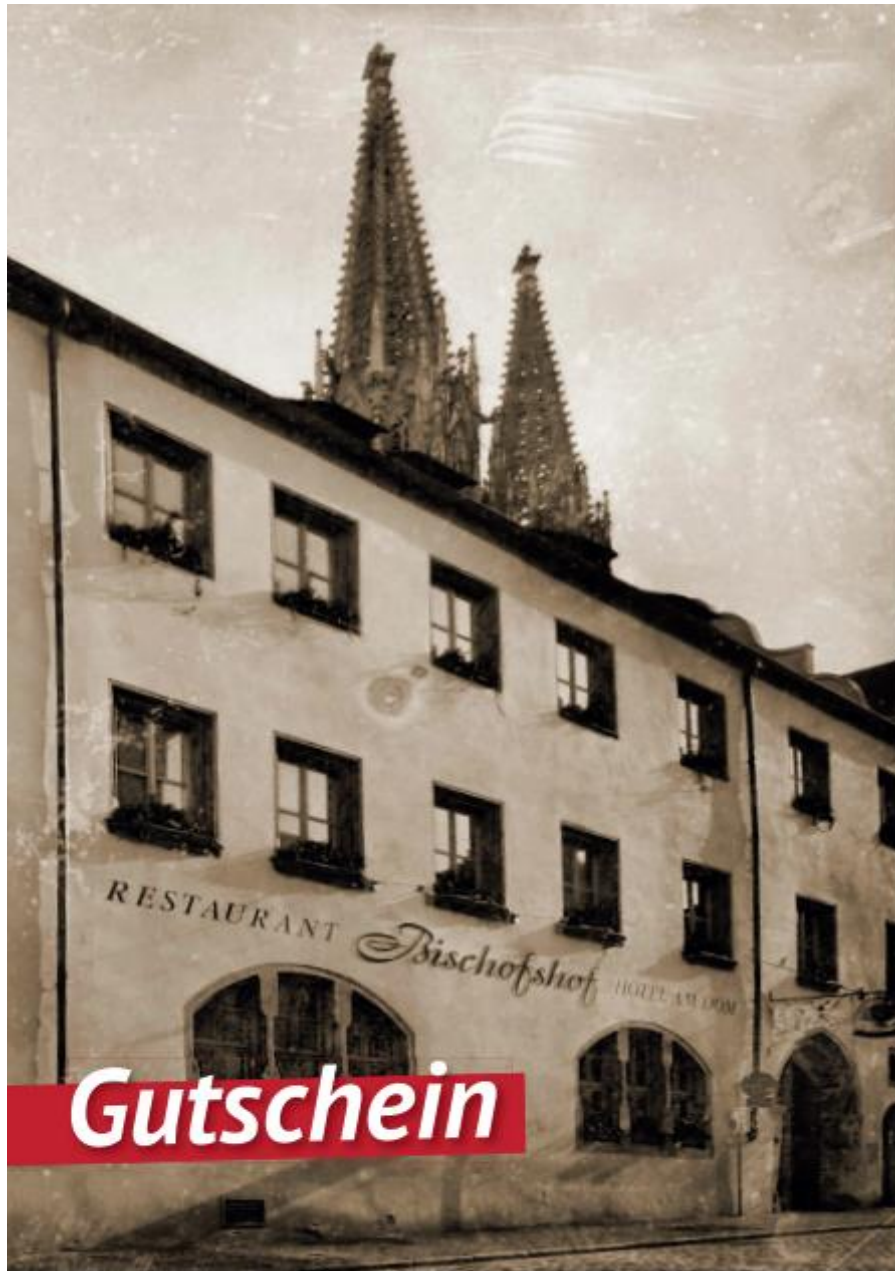
Dear wine friends, take a look at our wine list. It's always a worthwhile!

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 €
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	45,0% Vol.	2 cl	8,20 €
Oldest Regensburger distillery			

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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
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