

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

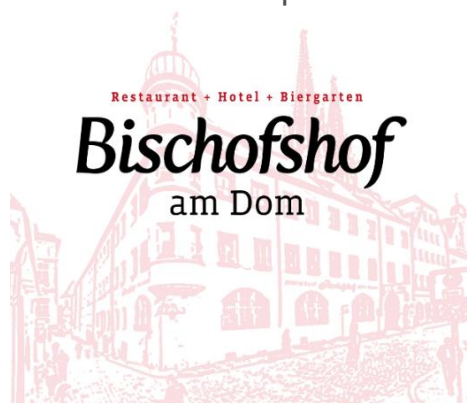
Your team from the Bischofshof am Dom

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 2 p.m.

5:30 p.m. to 9:30 p.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 7 am 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

7,40 €

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.

10,90 €

For soup lovers

Homemade goulash soup served with farmhouse bread

5,80 €

Vegetable broth with pasta cases filled with spinach and chives

5,60 €

Appetizers

Liver sausage served with farmhouse bread

butter, radish and pickle

8,90 €

Obazda

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

9,80 €

Mascarpone vegetable tartare

salad bouquet and walnut brittle

14,80 €

Homemade boiled veal brawn

vinaigrette sauce, chive cream and crispy hash browns

16,80 €

Salads rich in vitamins

Mixed salad as a side dish

picked salads with homemade french dressing on potato salad, carrots, cucumber, and tomatoes

4,80 €

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

16,80 €

Wintry lettuce with honey-cider-dressing

poached pear and lukewarm gorgonzola

18,80 €

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

Baked potato with humus

served with ratatouille vegetables and mixed salad

15,90 €

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

herb butter, ajvar, aioli, french fries and mixed salad

28,80 €

Crispy roasted pork shank

Bischofshof dark beer sauce, potato dumplings and cabbage salad with bacon

15,80 €

Roast veal topped with cream sauce
pink pepper, buttered spaetzle and mixed salad 19,80 €

Turkey breast stripes topped with pepper cream sauce
rice and mixed salad 16,80 €

Fish

Fried pike-perch fillet
vegetable patch, white wine sauce and parsley potatoes 21,90 €

Grilled monkfish topped with Dijon mustard sauce
stripes of root vegetable, linguine and mixed salad 28,80 €

Bavarian delicacies

Grilled Bratwürstl
6 pieces on sauerkraut, regional "Händlmaier" mustard and farmhouse bread 9,80 €

Sour lunglet "Bischofshof am Dom"
served with homemade bread dumpling 13,50 €

One pretzel, two slices of farmhouse bread
or four slices of bread sticks portion each 1,90 €

For our young guests

Pasta, spaetzle, dumplings or french fries
natural gravy or ketchup 4,50 €

4 backed fish sticks
french fries and sauce remoulade 6,90 €

Crispy fried chicken
french fries and ketchup 6,90 €

Delicious desserts

Glas of chocolate spice mousse topped with cinnamon cherries 6,80 €

Exotic fruit crepes served with cup of vanilla ice-cream and cream 7,90 €

Orange tiramisu served with toffee dessert sauce and fruits 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
Krauterermarkt 3, 93047 Regensburg
Restaurant Telefon +49 (0) 941 / 594 101 – 0
Hotel Telefon +49 (0) 941 / 58 46 – 0
E-Mail: info@hotel-bischofshof.de



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		
Caramel		4,20 €
Macadamia		4,20 €
or Irish Cream		4,20 €
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 €

Lumo biolemonade of Bischofshof Brewery

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

fuze-tea black tea

Peach or lemon	0,30 L	4,10 €
----------------	--------	--------

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

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 „Freigeist“ (nonalcoholic Zwickl)	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	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 Vecchia)	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 €

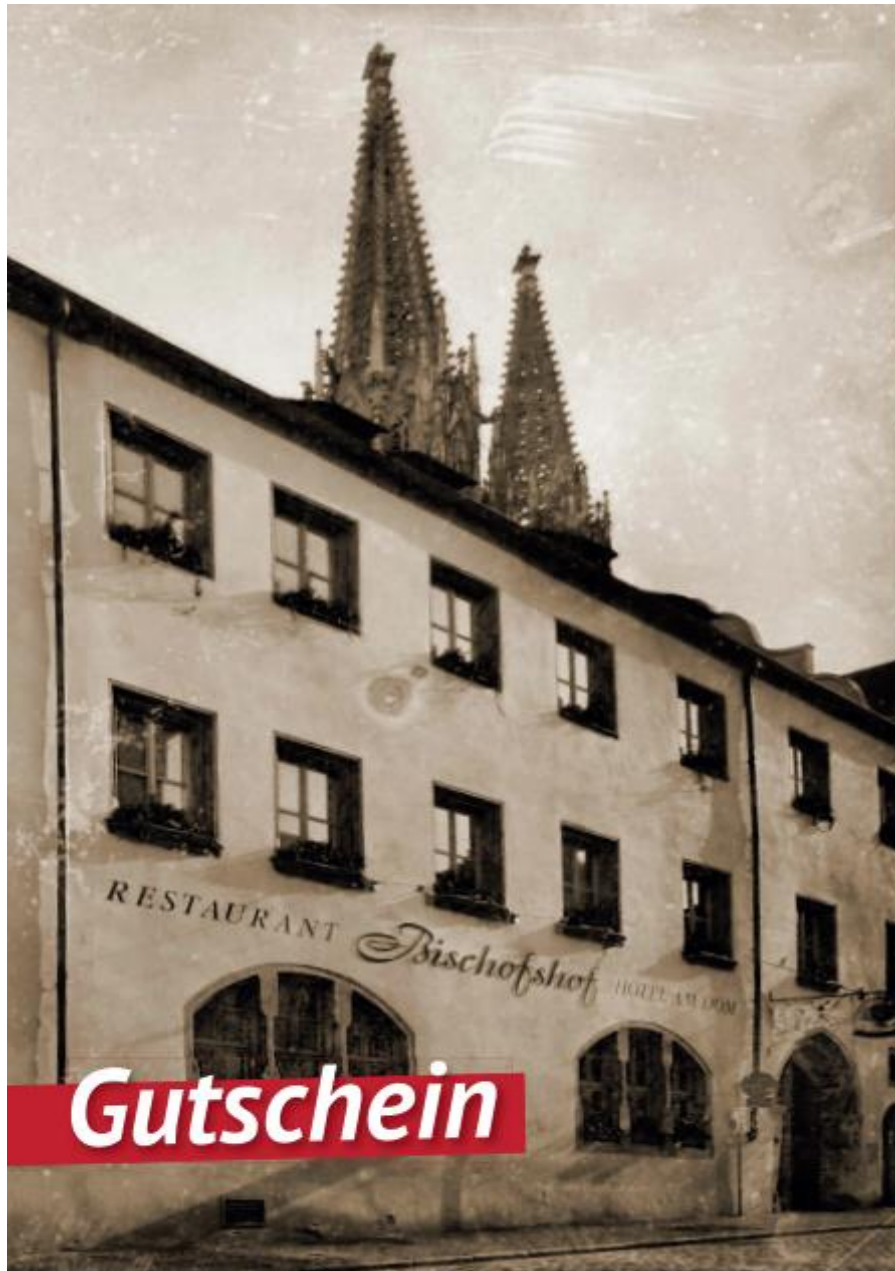
Dear wine friends, take a look at our wine list. It's always a worthwhile!

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			

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

Give away a piece of our philosophy



Gutschein

Restaurant + Hotel + Biergarten

Bischofshof am Dom

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

Hotel Tel. +49 (0) 941 / 58 46 - 0
Hotel Fax +49 (0) 941 / 58 46 - 146
Restaurant Tel. +49 (0) 941 / 594 101 - 0
Restaurant Fax +49 (0) 941 / 594 101 - 171

Email: info@hotel-bischofshof.de
Internet: www.hotel-bischofshof.de