

# Welcome at Dechbettener Hof

***It is nice to have you here with us!***

*Our restaurant has been around since almost a century, with four generations of the Families Fiederer and Mascarello serving our guests here in Regensburg.*

*The emphasis on Swiss specialties is based on Bruno Mascarello, a born Swiss citizen, who married Claudia Fiederer. Together they were the third generation of hosts here in our restaurant.*

*Their son Florian, of Swiss and German nationality, studied Hotel and Restaurant Management both in Switzerland and at the University of Delaware in the United States. He inherited the business in 2013, and is eager to continue the legacy and well-known cuisine and hospitality here in Dechbetten.*

*Enjoy our Bavarian-Swiss cuisine.*

*We wish you a pleasant stay.*



*Our restaurant in the year 1922.*

*Today's building stands on the baseplate of this old building, which was destroyed in World War 2.*

# Our suppliers

*We see it as a huge responsibility to offer and serve you food of highest quality standards.*

*To achieve this goal, we work together with almost only regional, family-run suppliers, who guarantee high quality through their personal commitment.*

*Some of our suppliers include:*

*Beer: Brauerei Kneitingner*



*Beer: Weissbierbrauer Kuchlbauer*



*Juices and sodas: Kelterei Nagler*



*Mineral water: Gerolsteiner Brunnen*



*Coffee: Rösterei Rehorik*



*Meat, poultry & sausages: Metzgerei Schmid*



*Vegetables: Max Küffner, Winzer*



*Pastries: Dorfbackhaus Prüfening*



# Apéritifs

<i>Cüppli—our house specialty</i>	
<i>Strawberry liqueur with sparkling wine</i>	<b>5.50</b>
<i>Aperol Spritz</i>	
<i>4cl Aperol with a dash soda, filled up with sparkling wine</i>	<b>5.20</b>
<i>Hugo</i>	
<i>Elderflower sirup, lime and mint, filled up with sparkling wine</i>	<b>5.20</b>
<i>Martini Bianco / Rosso 5cl</i>	<b>4.10</b>
<i>Sherry Medium / Dry 5cl</i>	<b>4.10</b>
<i>Campari Soda <sup>(2)</sup>4cl</i>	<b>4.60</b>
<i>Campari Orange <sup>(2)</sup>4cl</i>	<b>4.90</b>
<i>Campari on the rocks <sup>(2)</sup> 4cl</i>	<b>3.90</b>
<i>Ramazotti 4cl</i>	<b>4.40</b>
<i>Glass Sparkling Wine / Sparkling Wine with orange juice 0,1l</i>	
<i>Bernard-Massard „Blanc de Blancs“, dry</i>	<b>3.20</b>
<b><i>Our aperitif without alcohol:</i></b>	
<i>Monin Orange (tastes like Campari Orange) <sup>(2)</sup> 0,33l</i>	
<i>A bitter liqueur with orange juice</i>	<b>4.20</b>

*2=with colorant, 3= with chinin*

## Starters & Soups

### **Gravad Lax**

*Marinated salmon with dill sauce,  
mixed greens garnish, white bread and butter*

<i>as starter</i>	<i>9.90</i>
<i>as main course</i>	<i>11.90</i>

### **Matie-Herring Fillets „Homestyle“**

*in a sour-cream mayonnaise with apples, onions,  
and pickles, boiled potatoes*

<i>as starter</i>	<i>9.90</i>
<i>as main course</i>	<i>11.90</i>

### **Carpaccio**

*Wafer-thin, marinated raw slices of young German beef  
with balsamic pesto, parmesan, white bread, butter*

<i>as starter</i>	<i>10.90</i>
<i>as main course</i>	<i>12.90</i>

### **Homemade Tomato Soup (vegan)**

*with diced sweet peppers, fresh herbs* *4.10*

### **Cheese Soup „Uri Style“ - Swiss Specialty**

*Clear beef broth with gratinated bread croutons* *5.40*

## Fish & Vegetarian

### **Baked „Albeli-Filets“**

*Crispy fish fillets Swiss style  
Small strips of fresh water fish fillets  
with homemade lemon mayonnaise and steamed potatoes* *14.70*

### **Handmade Cheese Spätzle**

*Swabian cheese pasta specialty  
with fried onions and mixed salad* *9.90*

### **Oven Potatoe**

*gratinated with raclette cheese,  
served with mixed pickles and salads* *7.90*

*.... add sautéed chicken strips* *+4.20*

*... add Gravad Lax* *+ 4.00*

## Main courses

### **Schwabentopf (Swabian Pot)**

*Grilled pork fillet steaks*

*on homemade cheese spaetzle (pasta)*

*with creamy mushroom sauce.*

*Served with a house salad*

14.90

### **Swiss Treats**

*Small pork loin steaks*

*on homemade spaetzle (pasta)*

*Gratinated with mushroom cream and cheese*

*big portion*

13.90

*smaller portion*

12.40

### **Plätzli „Swiss Style“**

*Small escalopes from veal tenderloin*

*on fine cream sauce with buttered pasta*

15.10

### **Beef Steak „Parisian Style“**

*Tenderloin steak from young German beef*

*Bacon-wrapped, with creamed Madagascar-pepper sauce*

*Homemade potato croquettes, market vegetables*

22.90

### **Cordon Bleu**

*Breaded pork escalope, filled with ham and cheese*

*with french fries and house salad*

13.90

### **Wiener Schnitzel**

*Breaded and fried escalope of veal*

*with boiled tomatoes, cranberry sauce, house salad*

16.10

*Per request: **Schnitzel „Vienna Style“** made from pork*

*with french fries, house salad*

12.10

### **Rump Steak „Vienna Style“**

*Sirloin steak from young German beef, with fried onions,*

*roasted potatoes, house salad*

17.30

*Information on our dishes: We offer you a special menu card that declares all the allergy-causing ingredients that our dishes might have.*

*In addition to that, wonderful European Union obligates us to declare the following: Our homemade herb butter consists of 65% butter, 5% herbs and spices and 30% margarine.*

# Small Dishes & „Brotzeiten“

*served from 2pm to 9.30pm*

<b>Bavarian Liver-Dumpling Soup</b> - homemade -	4.80
<b>Schnitzel „Vienna style“</b> from pork - french fries, house salad	12.10
<b>Medaillons „Ticino Style“</b> Two pork tenderloins, gratinated with tomatoes and cheese French fries, mixed greens	13.90
<b>Grilled Sausage Links</b> with sauerkraut 4 pieces	6.40
6 pieces	7.90
<b>„Blaue Zipfel“</b> with onions 4 pieces	6.40
Sausage links poached in vinegar 6 pieces	7.90
<b>Mixed greens</b> with cheese strips, tomato and eggs, served with baguette	7.90
<b>Brotzeitbrettl—Cold cuts</b> Liver cheese, Smoked ham, collared pork, swiss cheese, spread sausage butter - garnished and served with bread	10.50
<b>Sausage Salad „Regensburg Style“</b> with onions and pickles, served with bread	7.00
<b>Sausage Salad „Swiss Style“</b> with cheese, bell pepper strips and pickles, served with bread	8.70
<b>Collared Pork</b> Marinated in vinegar, with onions and cucumber, served with bread	7.40
<b>O‘Batzta</b> Marinated camembert—garnished and served with bread	7.90
<b>Beef Salad</b> Boiled beef with onions, bell peppers, pickles	11.50

*Brezel / Kipferl / baguette 1.10—Portion Butter 0.70 - rye bread 0.70*

# Coffee specialties

<b>Schwyzer Kafi—our house coffee</b> <i>2cl cherry liquor, with coffee and vanilla ice cream</i>	5.90
<b>Gletscher Kafi</b> <i>Iced espresso with delicious foam</i>	3.70
<b>Kick It</b> <i>Espresso with vanilla ice cream</i>	3.70
<b>Coffee: Swiss bean mixture</b>	Cup: 2.70 Portion: 3.90
<b>Coffee de-caffeinated</b>	Cup: 2.70 Portion: 3.90
<b>Espresso</b>	2.70
<b>Cappuccino or Cappuccino-decaf</b>	3.20
<b>Latte Machiato or Caffé Latte</b>	3.40
<b>Tea:</b> <i>darjeeling, classic earl grey, 6 herbs, camomille, mint, greean tea, rose hips, wild berries, rooibos-vanilla</i>	Glass: 2.10 Portion: 3.60
<b>Cup Earl Grey with 4cl rhum</b>	4.40
<b>Glühwein (in the winter)</b>	3.80
<b>Hot Chocolat with cream</b>	Cup: 2.80

## Schweizer Kaffeekultur...

...bedeutet vieles: Zum einen verwenden die Schweizer eine spezielle Mischung der Kaffeebohnen, die Schümli-Mischung. Geröstet von der Familie Rehorik, zeichnet sich dieser Kaffee durch eine feine Konsistenz und einen typischen goldfarbenen Schaum (die „Crème“) aus.

Darüber hinaus servieren wir Ihnen zu unseren Kaffee-Spezialitäten original Schweizer „Kafi-Guetzli“: Saisonal wechselnd sind das entweder Kekse oder Schoggi, aber immer aus Schweizer Produktion.

# Wines by the glass

<i>White wines</i>		<i>1/8l</i>	<i>1/4l</i>
<b>Müller-Thurgau</b> – demi-sec		<i>3.30</i>	<i>5.30</i>
<b>Sommerhäuser Steinbach</b> –Frankonia, Silvaner, dry		<i>3.10</i>	<i>5.10</i>
<b>Grüner Veltliner</b> - Austria, dry		<i>3.40</i>	<i>5.40</i>
<b>Fendant du Valais</b> - Swiss, dry		<i>3.90</i>	<i>5.90</i>
<b>Wine with soda</b>	<i>mild</i>		<i>4.50</i>
	<i>demi-sec</i>		<i>4.50</i>
	<i>dry</i>		<i>4.50</i>
<i>Rosé wines</i>		<i>1/8l</i>	<i>1/4l</i>
<b>Portugieser Weißherbst</b> - demi-sec		<i>3.60</i>	<i>5.60</i>
<i>Red wines</i>		<i>1/8l</i>	<i>1/4l</i>
<b>Roter Zweigelt</b> - Austria, dry		<i>3.50</i>	<i>5.50</i>
<b>Kalterer See „Auslese“</b> - Italy, dry		<i>3.10</i>	<i>5.10</i>
<b>Concha y Toro</b> - Chile, Cabernet Sauvignon / Merlot, dry		<i>3.60</i>	<i>5.60</i>
<b>Small bottle</b>			
<b>Dôle du Valais</b> - Red, Switzerland, dry		<i>0,25l</i>	<i>6.90</i>



# Gepflegte Biere...

<b>...on tap</b>	<b>0,3l</b>	<b>0,5l</b>
<i>Kneitinger Edelpils - house beer</i>	3.20	3.90
<i>Kneitinger Dunkel - dark beer</i>	3.20	3.90
<i>Kneitinger Bock (during season October—March)</i>	3.30	4.00
<i>Radler - Kneitinger Edelpils with lemonade</i>	3.20	3.90
<i>Kuchlbauer Hefeweizen (wheat beer)</i>	3.40	4.10
<i>Russen - Kuchlbauer Hefeweizen with sprite</i>	3.40	4.10
<i>Cola-Weizen - Kuchlbauer Hefeweizen and Coca Cola</i>	3.40	4.10
<b>...from the bottle</b>	<b>0,33l</b>	<b>0,5l</b>
<i>Kneitinger „1861“ - light summer beer</i>	3.20	
<i>Kenitinger „Alcohol-free“</i>		3.90
<i>Kuchlbauer Hefeweizen</i>		4.10
<i>Kuchlbauer „Turmweisse“ - traditional specialty hefeweizen</i>		4.10
<i>Kuchlbauer „Alte Liebe“ - dark hefeweizen</i>		4.10
<i>Kuchlbauer „Sportsfreund“ - light hefeweizen with less alcohol</i>		4.10
<i>Kuchlbauer „Alcohol-free“ - hefeweizen</i>		4.10

# Spirits

<b>Clear liquor</b>	<b>Vol%</b>	<b>2cl</b>
<i>Bärwurz/Blutwurz from Bavaria</i>	40%	2.70
<i>Gebirgs-Enzian</i>	40%	2.70
<i>Aalborg Linie-Aquavit</i>	45%	2.90
<i>Aalborg Jubiläums-Aquavit</i>	45%	2.90
<i>Malteser Aquavit</i>	40%	2.90
<i>Doornkaat</i>	38%	2.80
<i>Wodka Absolut</i>	40%	3.00
<i>Small bottle Pott Rum (4cl)</i>	40%	3.00
<i>Bombay Sapphire Gin</i>	47%	4.00
<i>Havana Club 7 anos Rum</i>	40%	4.00
<i>Scheibel „Premium“-distills:</i>		
<i>Himbeergeist (Reaspberry)</i>	43%	3.10
<i>Kirschwasser (Cherry)</i>	43%	3.10
<i>Obstler (mixed fruit)</i>	40%	3.10
<i>Williamsbirne (pear)</i>	40%	3.20
<i>Williamsbirne mit Stück Birne</i>	40%	3.60
<i>Altes Pflümle (plum)</i>	40%	3.10
<i>Scheibel „Edles Fass“</i>		
<i>Haselnuss (nut)</i>	40%	4.50
<i>Gold Marille (apricot)</i>	41%	4.50
<i>Williamine Morand - Swiss special pear distill</i>	43%	5.00
<b>Unsere Grappe</b>		
<i>Bocchino „Sigillo Nero“ – Piemont, barrique</i>	40%	3.90
<i>Nonino „Il Merlot“ – Friaul, classic grappa</i>	41%	5.30
<i>Vallombrosa Barrique—Swiss barrique grappa</i>	45%	6.20

# Spirits

<b>Brandy</b>	<b>Vol%</b>	<b>2cl</b>
<i>Remy Martin - Cognac VSOP</i>	40%	4.40
<i>Asbach Uralt</i>	38%	3.10
<i>Rüscherl - Asbach Uralt with coke</i>	38%	4.30
<b>Whiskey</b>		<b>4cl</b>
<i>Jack Daniels—Bourbon</i>	40%	5.10
<i>Glenfiddich Solera Reserve—15 years, Scotch Single Malt</i>	40%	6.10
<i>Lagavulin—16 years, Islay Single Malt</i>		7.10
<b>Liqueurs, bitters</b>		<b>2cl</b>
<i>Apotheke - house specialty</i>		3.30
<i>Kneitinger Herb bitter</i>	32%	3.30
<i>Jägermeister</i>	35%	2.80
<i>Underberg - little bottle</i>	49%	2.80
<i>Fernet Branca</i>	45%	2.80
<i>Egg liqueur</i>	14%	2.80
<i>Bailey's</i>	17%	2.80
<b>Longdrinks—with 4cl spirits</b>		
<i>Whiskey Coke / Wodka Lemon / Wodka Orange</i>		6.70

## Sodas

<i>Coca Cola—on tap</i>	<i>0,2l</i>	<i>2.80</i>	<i>0,4l</i>	<i>3.80</i>
<i>Fanta—bottle 0,33l</i>	<i>0,33l</i>	<i>3.30</i>		
<i>Zitronenlimo - on tap</i>	<i>0,2l</i>	<i>2.80</i>	<i>0,4l</i>	<i>3.80</i>
<i>Coca Cola light - bottle 0,33l</i>	<i>0,33l</i>	<i>3.30</i>		
<i>Coca Cola Zero - bottle 0,33l</i>	<i>0,2l</i>	<i>2.80</i>		
<i>Spezi (Coke &amp; oprange lemonade mixed)</i>	<i>0,2l</i>	<i>2.80</i>	<i>0,4l</i>	<i>3.80</i>
<i>Peach Iced Tea</i>	<i>0,2l</i>	<i>2.50</i>	<i>0,4l</i>	<i>3.50</i>
<i>Schweppes Bitter Lemon - bottle</i>	<i>0,2l</i>	<i>2.80</i>		

## Mineral Water

			<i>In the bottle</i>	
<i>Gerolsteiner Sprudel - sparkling water</i>	<i>0,25l</i>	<i>2.90</i>	<i>0,5l</i>	<i>4.10</i>
<i>Gerolsteiner Naturell - still</i>	<i>0,25l</i>	<i>2.90</i>	<i>0,5l</i>	<i>4.10</i>
<i>König Otto Quelle - sparkling water on tap</i>			<i>0,4l</i>	<i>3.10</i>

## Juices

*On tap:*

*Apple, Orange, Multi-Vitamin, Maracuja, Cherry, Rhubarb, grape, cranberry*

	<i>0,2l</i>	<i>3.30</i>	<i>0,4l</i>	<i>4.30</i>
<i>...mixed with sparkling water</i>	<i>0,2l</i>	<i>2.80</i>	<i>0,4l</i>	<i>3.80</i>

# Sparkling wines & sweet wine

## **Sparkling wine**

<i>Bernard Massard „Blanc de Blancs“ - dry</i>	<i>0,75l</i>	<i>19.40</i>
<i>Bernard-Massard „Tradition“ - semi-dry</i>	<i>0,75l</i>	<i>19.40</i>
<i>Bernard-Massard „Gold Royal“ - Piccolo, dry</i>	<i>0,2l</i>	<i>4.90</i>
<i>Mauler Rosé—Swiss Champagner</i>	<i>0,75l</i>	<i>29.80</i>

## **Champagne**

<i>Joseph Perrier „Cuvee Royale Brut“</i>	<i>0,75l</i>	<i>46.90</i>
<i>Joseph Perrier „Cuvée Royale Brut Rosé“</i>	<i>0,75l</i>	<i>54.90</i>
<i>Joseph Perrier „Cuvée Royale Brut Piccolo“</i>	<i>0,2l</i>	<i>15.90</i>
<i>Moët &amp; Chandon „Brut Imperial“</i>	<i>0,75l</i>	<i>67.00</i>

## *Sweet wine*

<i>2016 Kracher Cuvée Auslese sweet made of Chardonnay &amp; Welschriesling Neusiedlersee / Austria</i>	<i>0,375l</i>	<i>22.90</i>
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# White wines

## Schweiz & Deutschland

2015	<i>Fendant du Valais</i> <i>Swiss classic made of Chasselas grape</i> <i>Kanton Wallis / Switzeland</i>	<i>0,75l</i>	<i>24.90</i>
2017	<i>Aigle les Murailles</i> <i>Most famous swiss white wine out of Chassleas</i> <i>Henri Badoux, Kanton Waadt / Switzerland</i>	<i>0,7l</i>	<i>31.50</i>
2016	<i>Château d'Auvernier</i> <i>Fruity Sauvignon Blanc</i> <i>Kanton Neuchâtel, Switzerland</i>	<i>0,75l</i>	<i>34.80</i>
2016	<i>Heida Gletscherwein</i> <i>Grows in highest wine region in Europe</i> <i>Kanton Wallis, Switzerland</i>	<i>0,75l</i>	<i>47.00</i>
2016	<i>Würzburger Silvaner</i> <i>Biologic german wine</i> <i>Weingut am Stein, Würzburg</i>	<i>0,75l</i>	<i>23.60</i>
2016	<i>Riesling „Muschelkalk“</i> <i>Weingut Willems &amp; Hofmann</i> <i>Rheinhessen/ Germany</i>	<i>0,75l</i>	<i>22.90</i>
2016	<i>Riesling „Herzglück“</i> <i>Weingut Tina Pfaffmann</i> <i>Pfalz / Germany</i>	<i>0,75l</i>	<i>27.30</i>
2015	<i>Riesling „Edition Simone Schiller“</i> <i>Y Sommelier</i> <i>Rheingau / Germany</i>	<i>0,75l</i>	<i>25.80</i>
2017	<i>KAITUI Sauvignon Blanc</i> <i>The best German Sauvignon Blanc</i> <i>Markus Schneider, Pfalz / Germany</i>	<i>0,75l</i>	<i>29.80</i>

# White & rosé wines

## Austria, Italy, New Zealand

2016	<i>Grüner Veltliner „Kamptaler Terrassen“ Weingut Alois Bründlmayer Langenlois / Austria</i>	0,75l	26.90
2016	<i>Chardonnay DOC Weingut Alois Lageder Südtirol / Italy</i>	0,75l	26.10
2017	<i>Lugana „Santa Cristina“ Weingut Zenato Veneto / Italy</i>	0,75l	26.80
2016	<i>Marlborough Sauvignon Blanc Saint Clair Family Estate Marlborough / New Zealand</i>	0,75l	23.50

## Demi-sec

2016	<i>Scheurebe „Thüngersheimer Ravensburg“ Sweet German wine Divino Nordheim, Franken, Germany</i>	0,75l	20.50
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## Rosé

15/16	<i>Oeuil de Perdrix DryRosé out of Pinot Noir Kanton Wallis / Switzerland</i>	0,75l	23.70
2016	<i>L'Oratoire Domaine Saint Andrieu Very fruity rosé out of Grenache, Syrah und Cinsault Côtes de Provence / France</i>	0,75l	24.50

# Red wine

## Switzerland, Germany, Austria,

13/14	<i>Dôle du Valais</i> <i>Cuvée from Pinot Noir and Gamay</i> <i>Kanton Wallis / Switzerland</i>	0,75l	24.80
2014	<i>Merlot „Cuvée 1“ IGT</i> <i>Classic 100% Merlot, Weingut Carlo Tamborini</i> <i>Kanton Tessin / Switzerland</i>	0,75l	29.50
2008	<i>Castello di Morcote DOC</i> <i>Bordeaux-style Merlot, a rare specialty</i> <i>Tamborini, Kanton Tessin / Switzerland</i>	0,75l	59.00
2013	<i>Arco Tondo DOC</i> <i>Cuvée out of Merlot, Cabernet Franc, Cabernet Sauvignon &amp; Petit Verdot</i> <i>A barrique wine with long aging qualities</i> <i>Tenuta San Giorgio, Tessin / Switzerland</i>	0,75l	68.10
14/15	<i>Black Print QbA</i> <i>Cuvée from Merlot, Cabernet Sauvignon and St. Laurent</i> <i>Weingut Markus Schneider, Pfalz / Germany</i>	0,75l	25.80
2013	<i>Spätburgunder B</i> <i>Pinot Noir, Weingut Friedrich Becker,</i> <i>Pfalz / Germany</i>	0,75l	26.70
2016	<i>Dornfelder - <b>demi-sec</b></i> <i>Bissersheimer Steig</i> <i>Weingut Wageck Pfaffmann</i> <i>Pfalz / Germany</i>	0,75l	20.10
2015	<i>Zweigelt</i> <i>Weingut Gernot Heinrich</i> <i>Burgenland / Austria</i>	0,75l	25.40
2015	<i>Das Phantom</i> <i>Bordeaux-Style cuvée out of Blaufränkisch, Merlot,</i> <i>Cabernet Sauvignon and Syrah</i> <i>Weingut K+K Kirnbauer, Burgenland / Austria</i>	0,75l	36.50



# Red wines

## Spain, Italy, France

2011	<i>Roda Rioja Reserva</i> <i>Classic Rioja out of Trauben Tempranillo, Garnacha and Graciano</i> <i>Bodega Roda, Spain</i>	0,75l	45.00
2013	<i>Brigaldara Valpolicella Superiore</i> <i>made in ripasso-style (a bit like Amarone)</i> <i>out of Corvina, Rondinella und Molinara,</i> <i>Veneto / Italy</i>	0,75l	26.50
2011	<i>Amarone della Valpolicella DOCG</i> <i>classic, 14,5% Vol.</i> <i>Veneto / Italy</i>	0,75l	35.10
2006	<i>Maculan Fratta</i> <i>Grand Cuvée out of Cabernet Sauvignon and Merlot</i> <i>Veneto / Italy</i>	0,75l	66.00
2013	<i>Le Volte dell'Ornellaia IGT</i> <i>Mady by the famous „Tenuta Dell'Ornellaia“.</i> <i>from Sangiovese, Merlot and Cabernet Sauvignon</i> <i>Tuscany / Italy</i>	0,75l	39.80
2013	<i>Brancaia Tre IGT</i> <i>Cuvée out of Sangiovese, Merlot and Cabernet Sauvignon</i> <i>Weingut Familie Widmer, Tuscany / Italy</i>	0,75l	26.90
2009	<i>Brancaia Chianti Classico Riserva DOCG</i> <i>Weingut Familie Widmer, Tuscany / Italy</i>	0,75l	37.00
2009	<i>Château d'Aiguilhe</i> <i>Vignobles Comtes de Neipperg</i> <i>Côtes de Castillon AC / Bordeaux / France</i>	0,75l	45.00
2007	<i>Château Lanessan</i> <i>Cru Bourgeois</i> <i>Haut-Médoc AC, Bordeaux / France</i>	0,75l	39.00

*Thank you  
for your visit!*