

Story of the Hirsch

Wein.Lokal.

Our story began in June 2015 with a phone call from Tom Blair, the most dynamic and cheerful jeweller Bad Cannstatt ever had to offer. He advised us, to our surprise, that the restaurant Meran at the Cannstatt marketplace was for sale. We quickly got in touch with the owner Bea Stimpfig, who had done a really good job there for five years. With the same speed we made the arrangements for the sale. All this thanks to the active support from the vinery of the Weingärtner Bad Cannstatt, Bea and our friendly landlord. We were especially happy because we had cast an eye at this location back in 2009. At that time we first had the idea for DER ROTE HIRSCH.

But why call it „Hirsch“ (deer)? The name was inspired by a tavern named „Hirsch“ which used to be in this building until the 1950s. The colour was taken from the logo of Bad Cannstatt and because of our distinct love for the football team VfB Stuttgart. Well, and we want to show you that we're not just any deer, but a red one.

The byname „Wein.Lokal“ (wine.local) stands for the heart of our concept. The „Wine“ part is straightforward: We're only selling excellent local wine from the Weinfactum Bad Cannstatt, with one exception per month. The wine can also be taken home or be delivered to you.

But the „Lokal“ needs some more explanation. Of course „Lokal“ means in German restaurant. But it also means „local“,

representing our home region as a vital part of DER ROTE HIRSCH. For our guests we provide as many products as possible from around our area that has so many great things to offer - from meat to whiskey. Naturally we make sure quality and price are appropriate. Nonetheless we don't exclusively process regional goods. Products from foreign countries are also exciting and we love the multicultural cuisine.

But the most importantly and frankly we want our food to be to your liking. Should that ever not be the case please let us know so we can address it.

Just a few words about our interior. It is traditional and modern at the same time thanks to the great woodwork from South Tirol our predecessors at the Meran used so generously. Looking around you will also find a lot of local patriotism. As natives of Cannstatt we're especially proud of our town, which was independent from the neighbouring city of Stuttgart until 1906. On our walls you can discover the uniqueness of Bad Cannstatt. Did you know for example that the world has this town to thank for the bra? Have a look around and you'll discover much more!

But now enough of the stories. We thank you for your curiosity and we wish you a delightful stay at DER ROTE HIRSCH.

Your hosts,
Christian List & Sven Heinrich

Beverages

SOFT DRINKS

Schwarzwald Limo cola	0,25 L	3,10 €
Schwarzwald Limo orange	0,25 L	3,10 €
Schwarzwald Limo lime & ginger	0,25 L	3,10 €
Schwarzwald Limo elderberry	0,25 L	3,10 €
Schwarzwald Limo rasperry mint	0,25 L	3,10 €
Schwarzwald Limo quince-lemon	0,25 L	3,10 €

Black Forest Ginger Lemonade	0,25 L	3,90 €
Black Forest Ginger Intense	0,25 L	3,90 €

Seezüngle grape	0,33 L	3,60 €
Seezüngle cherry	0,33 L	3,60 €
Seezüngle pear	0,33 L	3,60 €
Seezüngle rhubarb	0,33 L	3,60 €

MINERAL WATER

Ensinger Classic (Medium)	0,25 L	2,90 €
Ensinger Classic (Medium)	0,75 L	4,90 €
Ensinger Still	0,25 L	2,90 €
Ensinger Still	0,75 L	4,90 €

JUICES AND SPRITZER

Apple juice naturally cloudy	0,2 L	3,20 €
Black currant juice	0,2 L	3,20 €
Grape juice	0,2 L	3,20 €
Spritzer	0,4 L	4,20 €

Tübinger elderberry spritzer	0,4 L	4,20 €
Tübinger rhubarb spritzer	0,4 L	4,20 €

HOCHLAND KAFFEE & TEE

Cafe Crème	cup	2,90 €
Latte Macchiato	glass	3,50 €
Cappuccino	cup	3,10 €
Espresso / Espresso Macchiato	cup	2,40 €
Double Espresso	cup	3,40 €
Hot chocolate	sup	3,40 €

Hochland black tea & green tea	cup	3,10 €
Fruit tea / Tulsi tea	cup	3,10 €
Masala Chai / Chai Latte	cup	3,10 €

BEER

Stuttgarter Hofbräu Pils	0,3 L	3,20 €
Stuttgarter Hofbräu Export on tap	0,3 L	3,20 €
Stuttgarter Hofbräu Export on tap	0,5 L	3,90 €
Malteser Weizen pale	0,5 L	3,90 €
Schöffelhofer Weizen nonalcoholic	0,5 L	3,90 €
Stuttgarter Hofbräu nonalcoholic	0,5 L	3,90 €
Radler	0,3 L	3,20 €
Radler	0,5 L	3,80 €

CRAFT BEER

Sud No. 1 - Toxic Harvest Ale	0,33 L	4,50 €
Kraftbierwerkstatt Böblingen		
<i>fruity, sharp, bittersweet</i>		

663 - Urban Wheat Ale	0,33 L	4,50 €
Kraftbierwerkstatt Böblingen		
<i>lemon flavoured, hoppy, mild</i>		

Triple A - Awesome Amber Ale	0,33 L	4,50 €
Kraftbierwerkstatt Böblingen		
<i>varied aromatic, fruity, malty</i>		

Pale Ale	0,33 L	4,70 €
Schönbuch Bräu		
<i>exotic-fruity, lightly sharp</i>		

Bourbon Barrel Bock	0,33 L	6,40 €
Weldebräu, Schwetzingen		
<i>vanilly, hoppy, bomb of flavours</i>		

Indian Pale Ale	0,5 L	5,40 €
Cast Brauerei, Stuttgart		
<i>fruity, mighty, hoppy</i>		

Wine by the glass

VIERTELESWEINE

	0,25 L	bottle 1,0 L
2016 Riesling Q.b.A. trocken	5,30 €	20,80 €
2016 Cannstatter Berg Trollinger Weißherbst Q.b.A.	5,20 €	20,40 €
2015 Cannstatter Berg Trollinger Q.b.A.	5,20 €	20,40 €
2015 Cannstatter Berg Trollinger Q.b.A. trocken	5,20 €	20,40 €
2015 Trollinger mit Lemberger Q.b.A.	5,30 €	20,80 €
Wine Spritzer	4,00 €	

WEINE IM STIELGLAS

	0,2 L	bottle 0,75 L
2015 Sauvignon Blanc Q.b.A. trocken**	7,20 €	26,70 €
2015 Weißer Burgunder Q.b.A. trocken**	7,00 €	26,00 €
2015 Grauer Burgunder Q.b.A. trocken**	7,00 €	26,00 €
2015 Travertin Weißwein Cuvée Q.b.A. trocken**	6,40 €	23,70 €
2015 Travertin Rosé Cuvée Q.b.A. trocken**	6,40 €	23,70 €
WILD Rotwein Q.b.A. trocken	6,70 €	24,80 €
2012 Travertin Rotwein Cuvée Q.b.A. trocken**	7,00 €	26,00 €
2013 Cannstatter Zuckerle Lemberger Q.b.A. trocken**	7,00 €	26,00 €
2012 Lemberger Q.b.A. trocken**	6,50 €	24,10 €

SPARKLING WINE

	0,1 L	bottle 0,75 L
2016 Blanc de Noirs Secco	4,10 €	26,60 €
2016 Muskateller Secco		26,60 €
2013 Cannstatter Zuckerle Rosé-Sekt trocken		34,50 €
2013 Cannstatter Zuckerle Riesling-Sekt brut		34,50 €

Sprizz

Aperol Sprizz	0,25 L	6,70 €	Hirschschorle	0,25 L	6,70 €
<i>Aperol, sparkling wine, sparkling water, orange</i>			<i>Sparkling wine, sparkling water, bitter lemon, lime</i>		
Hugo	0,25 L	6,70 €	Raspberry Sprizz	0,25 L	6,70 €
<i>Elderberry, sparkling wine, sparkling water, lime, mint</i>			<i>Raspberries, raspberry liquor, sparkling wine,</i>		
Inge	0,25 L	6,70 €	<i>tonic water, mint</i>		
<i>Ginger, sparkling wine, sparkling water, lime, mint</i>			Vodka Sprizz	0,25 L	6,70 €
			<i>Kessel Vodka, sparkling wine, sparkling water, elderberry, lemon</i>		

Bottles of wine

1 - STAR WINE, Q.B.A.

Superior quality regional wine

White wine 0,75 Ltr.

2016 Cannstatter Zuckerle Riesling trocken	26,70 €
2016 Cannstatter Zuckerle Riesling	26,70 €
2015 Rivaner trocken	26,20 €

Red wine 0,75 Ltr.

2015 Trollinger mit Lemberger	26,70 €
2013 Rielingshäuser Kelterberg Schwarzriesling	24,70 €
2015 Cannstatter Zuckerle Trollinger trocken	24,70 €
2015 Cannstatter Zuckerle Trollinger	24,70 €

Rosé / Weißherbst 0,75 Ltr.

2015 Cannstatter Zuckerle Trollinger Weißherbst	24,70 €
2015 Rielingshäuser Kelterberg Spätb. Weißherbst	24,70 €

2-STAR WINE, Q.B.A.

Wine for the upscale

White wine 0,75 Ltr.

2016 Sauvignon Blanc trocken	26,80 €
2016 Weißer Burgunder trocken	26,10 €
2016 Grauer Burgunder trocken	26,10 €
2016 Travertin Weißwein Cuvée trocken	23,80 €
2016 Cannstatter Zuckerle Riesling trocken	26,10 €
2014 Justinus trocken	26,00 €

Red wine 0,75 Ltr.

2015 Cannstatter Zuckerle Lemberger trocken	26,10 €
2014 Spätburgunder trocken	26,10 €
2014 Cannstatter Zuckerle Trollinger trocken	26,10 €
2015 Muskat-Trollinger	26,10 €
2014 Travertin Rotwein Cuvée trocken	26,10 €

Rosé wine 0,75 Ltr.

2016 Travertin Rosé Cuvée trocken	23,80 €
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WINE-SPECIAL

White wine 0,75 Ltr.

2015er Aufricht Grauburgunder & Chardonnay	41,20 €
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3-STAR WINE, Q.B.A.

First class Weinfactum wine

White wine 0,75 Ltr.

2015 Grauer Burgunder trocken	33,20 €
2015 Cannstatter Riesling trocken	32,70 €

Red wine 0,75 Ltr.

2014 Cannstatter Zuckerle Lemberger trocken	34,70 €
2014 Edition 1923 Rotwein-Cuvée trocken	34,20 €
2012 Cannstatter Zuckerle Trollinger trocken	32,20 €
2012 Spätburgunder	34,20 €

BARRIQUE-WINE, Q.B.A.

First class wooden barrel Weinfactum's wine

2012 Condostat Rotwein-Cuvée trocken	49,20 €
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YOUNG LINE, Q.B.A.

White wine 0,75 Ltr.

FRISCH Blanc de Noirs trocken	23,80 €
FRUCHTIG Weißwein	23,80 €

Rosé wine 0,75 Ltr.

SÜSS Rosé	23,80 €
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Red wine 0,75 Ltr.

WILD Rotwein trocken	30,20 €
WEICH Rotwein	30,20 €

WEINFACTUM RÉSERVE, Q.B.A.

Special wine with unique character

2011 Masterblend No. 1 Réserve Cuvée rot	53,00 €
2012 Lemberger Réserve	53,00 €
2012 Pinot Noir Réserve	46,40 €
2012 Merlot Réserve	53,00 €
2015 Masterblend No. 2 Réserve Cuvée weiß	46,20 €
2015 Riesling Réserve	46,20 €

WEINFACTUM
B A D C A N N S T A T T

Liquors

ZIMMERLE'S LIQUOR

Obstwasser	2cl	4,90 €
Stuttgarter Gaishirtle	2cl	4,90 €
Quince	2cl	4,90 €
Williams-Christ	2cl	4,90 €
Raspberry	2cl	4,90 €
Herbs	2cl	4,90 €
Plum	2cl	4,90 €
Mirabelle	2cl	4,90 €
Cherry	2cl	4,90 €
Eisweintrester Distiller's Cut	2cl	6,90 €
Williams Christ Distiller's Cut	2cl	6,90 €
Alte Mirabelle Distiller's Cut	2cl	6,90 €
Cox Orange Distiller's Cut	2cl	6,90 €
Alte Zwetschge Distiller's Cut	2cl	6,90 €
Strawberry Distiller's Cut	2cl	6,90 €
Blackberry Distiller's Cut	2cl	6,90 €
Dry Gin No. 8	2cl	6,90 €
Marc vom Spätburgunder	2cl	6,90 €
Marc vom Chardonnay	2cl	6,90 €

WEINFACTUM BRANDY

Brandy – Weinfactum Bad Cannstatt <i>matured in oak timber barrel</i>	2cl	5,50 €
Tresterbrand <i>off the Muscatel</i>	2cl	5,50 €
Tresterbrand <i>off the Riesling Eiswein</i>	2cl	5,50 €

FEINBRENNEREI PRINZ'S LIQUOR

Alte Williams Christ Birne	2cl	6,90€
Alte Haselnuss	2cl	6,90€
Alte Pflaume	2cl	6,90€
Alter Bodenseepfelfel	2cl	6,90€
Alte Marille	2cl	6,90€

BITTERS

Josefslust herb liqueur <i>from Sigmaringen</i>	2cl	4,90 €
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SPIRITS

Kessel Wodka	2cl	4,00 €
Applaus Gin	2cl	6,00 €
Monkey 47	2cl	6,00 €
GINSTR Stuttgart Dry Gin	2cl	6,00 €
Albfink Aged Rum	2cl	6,50 €

WHISKY

finch classic <i>Swabian highland whisky</i>	2cl	6,90 €
Danne's Single Grain <i>Swabian whisky from Bellerhof</i>	2cl	6,90 €
Danne's Single Malt <i>Swabian whisky from Bellerhof</i>	2cl	6,90 €
Rieger & Hofmeister Single Malt <i>Swabian whisky</i>	2cl	6,90 €
Frank's Suebisch Whisky Single Grain <i>distillery Roder</i>	2cl	7,50 €

COCKTAILS

Caipirinha	7,50 €
Whiskey sour	8,00 €
Moscow Mule	8,00 €
Aperol sour	7,50 €

LONGDRINKS, 2CL ALC.

Kessel Wodka & Lemon	8,00 €
Applaus Gin & Tonic	8,00 €
Monkey 47 & Tonic	8,00 €
GINSTR & Tonic	8,00 €
Albfink Aged Rum & Coke	8,00 €
Hirschgeweih	8,00 €
Josefslust herb liqueur, Black Forest lemonade with ginger & lime flavour	



Lunch Menu

What you need to know in order to understand this menu:

‚Swabia‘

Our region

‚Schmidn‘

A district within our region

‚Maultaschen‘

Swabian pasta squares, filled with meat and spinach

‚Spätzle‘

Swabian noodles, made of eggs, flour, water and salt

‚Vesper‘

A meal or snack consisting of bread, cold cuts, cheese, etc.

‚Cannstatter Würstle‘

Local, smoked farmer sausage

‚Schlutzkrapfen‘

Tyrolean pasta filled with spinach and curd

SOUPS

Maultaschensuppe 6,10 €
homemade bouillon with ‚Maultaschen‘

Apple pumpkin soup 6,90 €
with bacon crunch

SALADS

Large market salad with:

- BBQ- Pulled Pork 13,70 €
- marinated BBQ- beef strips 13,90 €
- caramelised goat’s cream cheese, grape chutney and nuts 13,90 €

IN MEMORIAM MERAN

Südtiroler Knödel-Tris mit Marktsalat 13,10 €
South Tyrolean dumplings, market salad

Südtiroler Schlutzkrapfen mit Marktsalat 13,10 €
South Tyrolean ‚Schlutzkrapfen‘, market salad with either butter or homemade ramson-pesto

MAIN COURSE

Käsespätzle 10,90 €
homemade ‚Spätzle‘ with mountain cheese, molten onions and a small salad

Geschmälzte hausgemachte Maultaschen 9,90 €
fried ‚Maultaschen‘, potato salad, roast gravy

Albinsen mit Spätzle und ein Paar Saiten 13,90 €
German lentils with ‚Spätzle‘ and a couple of ‚Vienna‘ sausages

Butterschnitzel 14,90 €
Schnitzel with either potato salad or Spätzle and roast gravy

Schwäbischer Rostbraten 20,90 €
Swabian roast beef with homemade ‚Spätzle‘

Schwäbischer Rostbraten 22,90 €
Swabian roast beef with homemade ‚Spätzle‘ and ‚Maultasche‘

Laugenburger 12,90 €
Pretzel burger with pulled pork and Swabian pointed cabbage, small market salad

Pumpkin risotto 14,80 €
with yellow prime roots

Moist corn poulard 22,80 €
with pumpkin risotto and autumn vegetables

DESSERT

Homemade ‚Flädle‘ 6,90 €
swabian pancakes with autumn grape marmalade and one scoop of vanilla ice cream

Mandel-Crème brûlée 6,90 €
almond crème brûlée with rosemary orange ragout



Afternoon Menu

weekdays between 2:30 and 5:30 pm

Maultaschensuppe

homemade bouillon with ‚Maultaschen‘

6,10 €

Apple pumpkin soup

with bacon crunch

6,90 €

Geschmälzte hausgemachte Maultaschen

fried ‚Maultaschen‘, potato salad, roast gravy

9,90 €

1A-Vesperbrett mit Brot vom Bäcker Voß

cold cuts: bacon, cooked ham, ham sausage, Cannstatter sausage,
Emmentaler, mountain cheese, pickles & mustard

14,70 €

Wurstsalat mit oder ohne Käse

salad of cold cuts either with or without cheese
served with local bread

9,90 €

Cake

piece of pie

3,20 €

piece of cake

3,90 €

Dinner Menu

SOUPS

Maultaschensuppe 6,10 €
homemade bouillon with ‚Maultaschen‘

Apple pumpkin soup 6,90 €
with bacon crunch

SALADS

Large market salad with:

- BBQ- Pulled Pork 13,70 €
- marinated BBQ- beef strips 13,90 €
- caramelised goat's cream cheese, grape chutney and tasty nuts 13,90 €

COLD CUTS

1A-Vesperbrett 14,70 €
cold cuts: ham, bacon, ham sausage, Cannstatter Würschtle, Emmentaler, mountain cheese, pickles & mustard

Wurstsalat 9,90 €
salad of cold cuts either with or without cheese served with local bread

CLASSIC DISHES

Käsespätzle 10,90 €
homemade ‚Spätzle‘ with mountain cheese, caramelised onions and a small salad

5 gegrillte Cannstatter Würschtle 9,90 €
5 grilled ‚Cannstatter Würschtle‘, potato salad, lettuce and mustard

Geschmälzte hausgemachte Maultaschen 9,90 €
fried ‚Maultaschen‘, potato salad, roast gravy

Alblinsen mit Spätzle und ein Paar Saiten 13,90 €
German lentils with ‚Spätzle‘ and a couple of ‚Saiten‘ sausages

Butterschnitzel 14,90 €
Schnitzel with either potato salad or ‚Spätzle‘ with roast gravy

Schwäbischer Rostbraten 20,90 €
Swabian roast beef with homemade ‚Spätzle‘

Schwäbischer Rostbraten 22,90 €
Swabian roast beef with homemade ‚Spätzle‘ and ‚Maultasche‘

SPECIALTIES OF THE HOUSE

Laugenburger 12,90 €
Pretzel burger with pulled pork and Swabian pointed cabbage, small market salad

Cannstatter Winzer-Gulasch 14,90 €
goulash in Lemberger sauce with homemade ‚Spätzle‘

Pumpkin risotto 14,80 €
with yellow prime roots

Beef tender loin 25,80 €
with truffled mashed potatoes and butter kohlrabi

Moist corn poulard 22,80 €
with pumpkin risotto and autumn vegetables

Fleischfondue (for 2 pers. and up), per person 23,80 €
meat fondue with broth, 200 gr. roast beef, raw vegetables, dips & bread

Dinner Menu

IN MEMORIAM MERAN

Südtiroler Knödel-Tris mit Marktsalat 13,10 €
South Tyrolean dumplings, market salad

Südtiroler Schlutzkrapfen mit Marktsalat 13,10 €
South Tyrolean ‚Schlutzkrapfen‘, market salad with either
butter or homemade basil-pesto

DESSERT

Halbflüssiges Schokotörtchen 7,10 €
Chocolate tart with molten core, salted caramel ice-cream

Homemade ‚Flädle‘ 6,90 €
swabian pancakes with autmnal grape marmalade
and one scoop of vanilla ice cream

Mandel-Crème brûlée 6,90 €
almond crème brûlée with Rosemary-Orange-Ragout

Käsewürfel 7,70 €
Emmentaler and Allgäu mountain cheese dices served with local
bread & fig mustard