

# 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 rapsberry mint	0,25 L	3,10 €
Schwarzwald Limo quince-lemon	0,25 L	3,10 €
Schwarzwald Limo Hot Ginger	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

Teinacher Gourmet	0,25 L	2,90 €
Teinacher Gourmet	0,75 L	4,90 €
Teinacher Naturell	0,25 L	2,90 €
Teinacher Naturell	0,25 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	cup	3,40 €

Hochland Teas cup 3,10 €  
*Grüntee Marrakesh, Rooibos Orange, Süßes Früchtchen, Tulsi Orange  
Ingwer, Englische Mischung, Darjeeling Hochgewächs Second Flush,  
Grüntee Lemon, Vanille, Kräuterharmonie, Pfefferminz, Tulsi Rose  
Chai Sansibar, Oma's Früchtegarten*

## BEER

Dinkelacker private „Lager“ on tap	0,3 L	3,30 €
Dinkelacker private „Lager“ on tap	0,5 L	4,00 €
Dinkelacker „Hopfenwunder“	0,33 L	3,50 €
Dinkelacker CD-Pils	0,33 L	3,30 €
Dinkelacker CD-Pils nonalcoholic	0,33 L	3,30 €
Wulle	0,33 L	3,30 €
Radler	0,3 L	3,30 €
Radler	0,5 L	4,00 €
Sanwald Hefeweizen light	0,5 L	4,00 €
Sanwald Hefeweizen dark	0,5 L	4,00 €
Sanwald Sportlerweizen nonalcoholic	0,5 L	4,00 €

## CRAFT BEER

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

**663 - Urban Wheat Ale** 0,33 L 4,50 €  
Kraftbierwerkstatt Böblingen  
*lemon flavoured, hoppy, mild*

**Triple A - Awesome Amber Ale** 0,33 L 4,50 €  
Kraftbierwerkstatt Böblingen  
*varied aromatic, fruity, malty*

**Pale Ale** 0,33 L 4,70 €  
Schönbuch Bräu  
*exotic-fruity, lightly sharp*

**Bourbon Barrel Bock** 0,33 L 6,40 €  
Weldebräu, Schwetzingen  
*vanilly, hoppy, bomb of flavours*

**Indian Pale Ale** 0,5 L 5,40 €  
Cast Brauerei, Stuttgart  
*fruity, mighty, hoppy*

**Pale Ale** 0,33 L 4,90 €  
Kraftpaule Stuttgart  
*strong, hoppy*

**Lager** 0,5 L 5,60 €  
Kraftpaule, Stuttgart  
*smooth, acute hoppy, tasty*

# Wine by the glass

## VIERTELESWEINE

	0,25 L	bottle 1,0 L
2016 Riesling Q.b.A. trocken	5,30 €	20,80 €
2017 Trollinger Weißherbst Q.b.A.	5,20 €	20,40 €
2016 Trollinger Q.b.A.	5,20 €	20,40 €
2016 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
2016 Sauvignon Blanc Q.b.A. trocken**	7,40 €	27,70 €
2017 Weißer Burgunder Q.b.A. trocken**	7,30 €	27,90 €
2017 Grauer Burgunder Q.b.A. trocken**	7,30 €	27,90 €
2016 Travertin Weißwein Cuvée Q.b.A. trocken**	6,70 €	25,10 €
Travertin Rosé Cuvée Q.b.A. trocken**	6,70 €	25,10 €
WILD Rotwein Q.b.A. trocken	6,70 €	24,80 €
Travertin Rotwein Cuvée Q.b.A. trocken**	7,30 €	27,90 €
2015 Cannstatter Zuckerle Lemberger Q.b.A. trocken**	7,20 €	27,10 €

## SPARKLING WINE

	0,1 L	bottle 0,75 L
2017 Blanc de Noirs Secco	4,10 €	26,60 €
2016 Muskateller Secco		27,20 €
2016 Cannstatter Zuckerle Rosé-Sekt trocken		34,50 €
2015 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 syrup, 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.

2017 Cannstatter Zuckerle Riesling trocken	27,90 €
2017 Cannstatter Zuckerle Riesling	27,90 €

### Red wine 0,75 Ltr.

2015 Cuvet Pinot trocken	25,90 €
2015 Trollinger mit Lemberger	27,60 €
2013 Rielingshäuser Kelterberg Schwarzriesling	24,70 €
2016 Cannstatter Zuckerle Trollinger trocken	25,90 €
2016 Cannstatter Zuckerle Trollinger	25,90 €

### Rosé / Weißherbst 0,75 Ltr.

2017 Cannstatter Zuckerle Trollinger Weißherbst	25,90 €
2016 Rielingshäuser Kelterberg Spätb.Rosé trocken	25,90 €

## 2-STAR WINE, Q.B.A.

*Wine for the upscale*

### White wine 0,75 Ltr.

2016 Sauvignon Blanc trocken	27,70 €
2017 Weißer Burgunder trocken	27,90 €
2017 Grauer Burgunder trocken	27,90 €
2016 Travertin Weißwein Cuvée trocken	25,10 €
2016 Cannstatter Zuckerle Riesling trocken	27,60 €

### Red wine 0,75 Ltr.

2015 Cannstatter Zuckerle Lemberger trocken	27,10 €
2015 Spätburgunder trocken	26,10 €
2015 Cannstatter Zuckerle Trollinger trocken	27,30 €
2015 Muskat-Trollinger	26,10 €
Travertin Rotwein Cuvée trocken	27,90 €

### Rosé 0,75 Ltr.

Travertin Rosé Cuvée trocken	25,10 €
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## 3-STAR WINE, Q.B.A.

*First class Weifactum wine*

### White wine 0,75 Ltr.

2016 Weißer Burgunder trocken	36,40 €
2016 Grauer Burgunder trocken	36,40 €
2015 Cannstatter Riesling trocken	35,90 €

### Red wine 0,75 Ltr.

2014 Cannstatter Zuckerle Lemberger trocken	36,90 €
2014 Edition 1923 Rotwein-Cuvée trocken	36,40 €
2013 Spätburgunder	36,40 €
2014 Merlot trocken	39,90 €
2014 Condostat Rotwein-Cuvée trocken	49,20 €

## YOUNG LINE, Q.B.A.

### White wine 0,75 Ltr.

FRISCH Blanc de Noirs trocken	23,80 €
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### Red wine 0,75 Ltr.

WILD Rotwein trocken	24,80 €
WEICH Rotwein	24,80 €

## 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 €
2012 Shiraz Réserve	56,20 €

### WINE-SPECIAL

2016 Grauburgunder & Chardonnay 41,20 €

Weingut Aufricht, Bodensee

*Wonderfull flavours of quince and mango makes this wine to sensual drinking pleasure. A white wine that can replace the red wine*

**WEINFACTUM**  
BAD CANNSTATT

# 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 €
Vineyard peach	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 €

## WEINFACTUM BRANDY

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

## FEINBRENNEREI PRINZ'S LIQUOR

Alte Williams Christ Birne (pear)	2cl	6,90€
Alte Haselnuss (hazelnut)	2cl	6,90€
Alte Haus-Zwetsche (plum)	2cl	6,90€
Alter Bodenseepfeln (apple)	2cl	6,90€
Alte Marille (apricot)	2cl	6,90€

## BITTERS

Josefslust herb liqueur	2cl	4,90 €
<i>from Sigmaringen</i>		
Bockfieber cordial	2cl	4,90 €
<i>from Sachsenheim</i>		

## SPIRITS

Kessel Wodka	2cl	4,00 €
Südkorn Premium Weizenkorn	2cl	5,50 €
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	2cl	6,90 €
<i>Swabian highland whisky</i>		
Danne's Single Grain	2cl	6,90 €
<i>Swabian whisky from Bellerhof</i>		
Danne's Single Malt	2cl	6,90 €
<i>Swabian whisky from Bellerhof</i>		
Rieger & Hofmeister Single Malt	2cl	6,90 €
<i>Swabian whisky bottled in single cask</i>		
Frank's Suebisch Whisky Single Grain	2cl	7,50 €
<i>distillery Roder</i>		

## 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 Gin & Tonic	8,00 €



# Seasonal-Specials

## SOUP

**Creamy chestnut soup 6,90 €**  
with caramelized nuts

## MAIN MENU

**Fresh pasta 14,80 €**  
with mushroom pesto, vegetables and mountain cheese

**Roasted duck breast 23,80 €**  
with red cabbage with apple and potato dumplings

**Beef tenderloin 27,80 €**  
battered in herb crust, with truffle pasta and vegetables

## DESSERT

**Homemade plum crumble 6,90 €**  
with cinnamon ice cream

## WINE BY BOTTLE

**2014 Asselheimer Merlot Dry 36,00 €**  
Weingut Mayer, Pfalz, Germany



# 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.

‚Canstatter Würstle‘

Local, smoked farmer sausage

‚Schlutzkrופן‘

Tyrolean pasta filled with spinach and curd

## SOUPS

Maultaschensuppe

6,10 €

parsley root soup

6,90 €

with alpine cheese crisps

## SALADS

Small mixed salad

4,10 €

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 €

## CLASSIC DISHES

Daily meal

8,90 €

On workdays as stated on the blackboard

Geschmälzte hausgemachte Maultaschen

9,90 €

Homemade ‚Maultaschen‘, potato salad, roast gravy

Käsespätzle

10,90 €

Homemade ‚Spätzle‘ with mountain cheese, molten onions and a small salad

Alblinsen 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

## IN MEMORIAN MERAN

Südtiroler Knödel-Tris mit Marktsalat

13,10 €

Südtiroler Schlutzkrופן mit Marktsalat

13,10 €

South tyrolean ‚Schlutzkrופן‘, with either butter or homemade ramson-pesto

## DESSERT

Semi-liquid chocolate cake

7,10 €

with salted caramel ice cream

Home made plum crumble

6,90 €

with cinamon ice cream

## KIDS' MENU

Please ask our service.

# Dinner Menu

## SOUPS

Maultaschensuppe 6,10 €  
homemade bouillon with ‚Maultaschen‘

## SALADS

Small mixed salad 4,10 €

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

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

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

1A-Vesperbrett for two 29,40 €

## CLASSIC DISHES

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

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

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‘

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

Fleischfondue (for 2 pers. and up), per person 21,80 €  
meat fondue with broth, 200 gr. roast beef, raw vegetables, dips & bread

## IN MEMORIAN MERAN

Südtiroler Knödel-Tris mit Marktsalat 13,10€

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

## DESSERT

Semi-liquid chocolate cake 7,10 €  
with salted caramel ice cream

Kaiserschmarrn 7,50 €  
scrambled pancake with almonds, raisins and applesauce

Home made plum crumble 6,90 €  
with cinamon ice cream

Käsewürfel 7,70 €  
Emmentaler and montain cheese with local bread and fig mustard

## KIDS' MENU

Please ask our service.



# Breakfast

**EVERY SATURDAY UNTIL 11:30H**

Salziges Marktfrühstück 8,90 €

Bacon, ham, Canstatter Würschtle, Emmentaler, strawberry jam and butter, in addition with two rolls

Süßes Marktfrühstück 8,90 €

Strawberry jam, raspberry jam, quince jam, ham, Emmentaler and butter, in addition with two rolls

Weißwurst mit Brezel 7,80 €

Veal sausage with prezel in addition with sweet mustard

## UPON REQUEST

Pretzel 1,50€

Prezel with butter 2,10€

Croissant with butter 2,10€

Scrambled egg 3,90€

Scrambled egg with bacon 4,90€

2 fried eggs 3,90€

Omelet with mushrooms 5,90€

Muesli with milk 4,50€

Muesli with yoghurt 4,50€

Muesli with milk and fruits 5,80€