

# The story of the Hirsch



DER  
ROTE  
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

# Lunch



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  
‚Schlutzkrapfen‘  
Tyrolean pasta filled with spinach and curd

## SOUPS

Maultaschen soup 6,90 €  
Homemade bouillon with ‚Maultaschen‘

Pumkin-Ginger-Soup 7,90 €

## SALADS

Small mixed salad 5,40 €

Large market salad

- Pure 10,90 €
- with BBQ- Pulled Pork 15,90 €
- with marinated BBQ- beef strips 18,90 €
- with caramelized goat's cream cheese, grape chutney and nuts 15,90 €

## CLASSIC DISHES

Daily meal 9,90 €  
On workdays as stated on the blackboard

Geschmälzte hausgemachte Maultaschen 14,90 €  
Homemade ‚Maultaschen‘, potato salad, roast gravy

Käsespätzle 14,90 €  
Homemade ‚Spätzle‘ with mountain cheese, molten onions and a small salad

Alblinsen mit Spätzle und ein Paar Saiten 16,90 €  
German lentils with ‚Spätzle‘ and a couple of ‚Vienna‘ sausages

Butterschnitzel 17,90 €  
Schnitzel with either potato salad or Spätzle and roast gravy

Schwäbischer Rostbraten 27,50 €  
Swabian roast beef with homemade ‚Spätzle‘

Schwäbischer Rostbraten 29,90 €  
Swabian roast beef with homemade ‚Spätzle‘ and ‚Maultasche‘

## IN MEMORIAN MERAN

Südtiroler Knödel-Tris mit Marktsalat 15,90 €  
South tyrolean dumplings

Südtiroler Schlutzkrapfen mit Marktsalat 15,90 €  
South tyrolean ‚Schlutzkrapfen‘, with either butter or homemade ramson-pesto

## HIRSCH SPECIALTIES

Laugenburger 14,90 €  
Pretzel burger with pulled pork and Swabian pointed cabbage, small market salad

Saffron Risotto 18,90 €  
with cabbage florets and mountain cheese

## DESSERT

Hot Love 2.0 7,90 €  
Vanilla ice cream with warm wild berries & blackberry liqueur

Semi-liquid chocolate cake 7,90 €  
with either hazelnut ice cream or blackcurrant sorbet

## KIDS' MENU

Please ask our service.

# Dinner

## SOUPS

Maultaschensuppe  
homemade bouillon with ‚Maultaschen‘

6,90 €

Pumkin-Ginger-Soup

7,90 €

## SALADS

Small mixed salad

5,40 €

Large market salad

- Pure

9,90 €

- with BBQ- Pulled Pork

15,90 €

- with marinated BBQ- beef strips

18,90 €

- with caramelized goat's cream cheese, grape chutney  
and tasty nuts

15,90 €

## COLD CUTS

1A-Vesperbrett

15,90 €

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

1A-Vesperbrett for two

31,80 €

## CLASSIC DISHES

5 gegrillte Cannstatter Würschtle

12,90 €

5 grilled ‚Cannstatter Würschtle‘, potato salad, lettuce and mustard

Geschmälzte hausgemachte Maultaschen

14,90 €

fried ‚Maultaschen‘, potato salad, roast gravy

Käsespätzle

14,90 €

‚Spätzle‘ with mountain cheese, caramelized onions & a small salad

Alblinsen mit Spätzle und ein Paar Saiten

16,90 €

German lentils with ‚Spätzle‘ and a couple of ‚Saiten‘ sausages

Butterschnitzel

17,90 €

Schnitzel with either potato salad or ‚Spätzle‘ with roast gravy

Schwäbischer Rostbraten

27,50 €

Swabian roast beef with homemade ‚Spätzle‘

Schwäbischer Rostbraten

29,90 €

Swabian roast beef with homemade ‚Spätzle‘ and ‚Maultasche‘

## IN MEMORIAN MERAN

Südtiroler Knödel-Tris mit Marktsalat  
South tyrolean dumplings

15,90 €

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

15,90 €

## HIRSCH SPECIALTIES

Laugenburger

14,90 €

Pretzel burger with pulled pork and Swabian pointed  
cabbage, small market salad

Saffron Risotto

18,90 €

with cabbage florets and mountain cheese

Veal meatballs

19,80 €

with roast gravy and truffled potato cream oder ‚Spätzle‘

Grilled sea bass

27,90 €

with Saffron Risotto and Riesling sauce

Cannstatter Winzer-Gulasch im Lemberger-Sößle  
goulash in Lemberger sauce with homade ‚Spätzle‘

21,50 €

Tender Beef Brisket

26,80 €

with truffled potato cream, Blues Hog BBQ sauce and Jus

Fleischfondue (for 2 pers. and up), per person

28,60 €

meat fondue with broth, 200 gr. roast beef, raw vegetables,  
dips & bread

## DESSERT

Hot Love 2.0

7,90 €

Vanilla ice cream with warm wild berries &  
blackberry liqueur

Semi-liquid chocolate cake

7,90 €

with either hazelnut ice cream or blackcurrant sorbet

Caramelized ‚Kaiserschmarrn‘

9,60 €

with Vanilla Ice or plum compote

Käsewürfel

10,90 €

Emmentaler and montain cheese with local bread and fig mustard

## KIDS' MENU

Please ask our service.

# Breakfast

**EVERY SATURDAY UNTIL 11:30H**

Salziges Marktfrühstück 12,40 €

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

Süßes Marktfrühstück 12,40 €

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

Weißwurst mit Brezel 8,10 €

Veal sausage with prezel in addition with sweet mustard

## UPON REQUEST

Pretzel 2,00 €

Prezel with butter 2,90 €

Croissant with butter 2,90 €

Scrambled egg 5,20 €

Scrambled egg with ham 5,90 €

2 fried eggs 5,20 €

Omelet with mushrooms 7,20 €

Muesli with milk 5,50 €

Muesli with yoghurt 5,70 €

Muesli with milk and fruits 6,80 €

# Beverages

## SOFT DRINKS

Südcola	0,33 L	3,90 €
Schwarzwald Limo orange	0,25 L	3,50 €
Schwarzwald Limo lime & ginger	0,25 L	3,50 €
Schwarzwald Limo elderberry	0,25 L	3,50 €
Schwarzwald Limo raspberry mint	0,25 L	3,50 €
Schwarzwald Limo sour cherry & ginger	0,25 L	3,50 €
Schwarzwald Limo Hot Ginger	0,25 L	3,90 €
Homemade Rosi Limo	0,25 L	3,50 €

Seezüngle grape	0,33 L	3,90 €
Seezüngle cherry	0,33 L	3,90 €
Seezüngle pear	0,33 L	3,90 €
Seezüngle rhubarb	0,33 L	3,90 €

## MINERAL WATER

Teinacher Gourmet	0,25 L	3,00 €
Teinacher Gourmet	0,75 L	6,90 €
Teinacher Naturell	0,25 L	3,00 €
Teinacher Naturell	0,25 L	6,90 €

## JUICES AND SPRITZER

Apple juice naturally cloudy	0,2 L	3,50 €
Black currant juice	0,2 L	3,50 €
Grape juice	0,2 L	3,50 €
Spritzer	0,4 L	4,20 €
Boller Elderflower spritzer	0,4 L	4,20 €
Bollder Rhubarb spritzer	0,4 L	4,20 €

## HOCHLAND KAFFEE & TEE

Cafe Crème	cup	3,60 €
Cafe Crème	big cup	4,60 €
Latte Macchiato	glass	4,00 €
Cappuccino	cup	3,60 €
Espresso / Espresso Macchiato	cup	2,50 €
Double Espresso	cup	4,00 €
Hot chocolate	cup	3,60 €

Hochland Teas	cup	3,50 €
<i>Grüntee Marrakesh, Rooibos Orange, Süßes Früchtchen, Tulsi Orange Ingwer, Englische Mischung, Darjeeling Hochgewächs Second Flush, Vanille, Kräuterharmonie, Pfefferminz, Chai Sansibar, Oma's Fruchtegarten</i>		

## BEER

Dinkelacker private „Lager“ on tap	0,3 L	3,90 €
Dinkelacker private „Lager“ on tap	0,5 L	4,90 €
Dinkelacker CD-Pils	0,33 L	3,90 €
Dinkelacker CD-Pils nonalcoholic	0,33 L	3,90 €
Wulle	0,33 L	3,90 €
Radler	0,3 L	3,90 €
Radler	0,5 L	4,90 €
Sanwald Hefeweizen light	0,5 L	4,90 €
Sanwald Hefeweizen dark	0,5 L	4,90 €
Sanwald Sportlerweizen nonalcoholic	0,5 L	4,90 €

## CRAFT BEER

<b>Bad Cannstatt Helles</b>	0,33 L	4,90 €
<i>Braurevolution, Notzingen tasty, finely hoppy, Delicious</i>		

<b>Schönbuch Pale Ale</b>	0,33 L	4,90 €
<i>fruity, fresh, light, tart</i>		

<b>Sud No. 1 - Toxic Harvest Ale</b>	0,33 L	4,90 €
<i>Kraftbierwerkstatt Böblingen Fruity, tart, bittersweet</i>		

<b>663 - Urban Wheat Ale</b>	0,33 L	4,90 €
<i>Kraftbierwerkstatt Böblingen lemon flavoured, hoppy, mild</i>		

<b>Triple A - Awesome Amber Ale</b>	0,33 L	4,90 €
<i>Kraftbierwerkstatt Böblingen varied aromatic, fruity, malty</i>		

# Wine by the glass

## VIERTELESWEINE

	0,25 L	bottle 1,0 L
2019 Riesling Q.b.A. dry	5,50 €	21,80 €
2019 Trollinger Weißherbst Q.b.A.	5,50 €	21,80 €
2019 Trollinger Q.b.A.	5,50 €	21,80 €
2019 Trollinger Q.b.A. dry	5,50 €	21,80 €
2019 Trollinger mit Lemberger Q.b.A.	5,50 €	21,80 €
Wine Spritzer	4,50 €	

## WEINE IM STIELGLAS

	0,2 L	bottle 0,75 L
2019 Sauvignon Blanc Q.b.A. dry**	7,90 €	29,50 €
2019 Grauer Burgunder Q.b.A. dry**	7,90 €	29,50 €
Travertin Weißwein Cuvée Q.b.A. dry**	7,90 €	29,50 €
Travertin Rosé Cuvée Q.b.A. dry**	7,90 €	29,50 €
2019 Cannstatter Zuckerle Trollinger Weißherbst, dry*	6,90 €	25,60 €
2018 Spätburgunder Q.b.A. dry**	6,90 €	25,60 €
Travertin Rotwein Cuvée Q.b.A. dry**	7,90 €	29,50 €
2018 Lemberger Q.b.A. dry**	7,90 €	29,50 €

## SPARKLING WINE

	0,1 L	bottle 0,75 L
2018 Blanc et Noirs Secco	4,50 €	29,60 €
2018 Blanc de Blanc Secco		29,60 €
2018 Riesling Secco		36,50 €
Grape Secco non-alcohol		23,90 €
2017 Condostat Brut secco, 0,375		19,90 €
2017 Condostat Brut Secco		37,90 €
2017 Condostat Brut Rose Secco		37,90 €

# Sprizz & Aperitiv

Rosi Sprizz	0,25 L	7,50 €	Hirschschorle	0,25 L	7,50 €
<i>Rosi-Sirup (rosemary, mint, lime), soda, sparkling wine</i>			<i>Sparkling wine, sparkling water, bitter lemon, lime</i>		
Aperol Sprizz	0,25 L	7,50 €	Raspberry Sprizz	0,25 L	7,50 €
<i>Aperol, sparkling wine, sparkling water, orange</i>			<i>Raspberries, raspberry syrup, sparkling wine,</i>		
Hugo	0,25 L	7,50 €	<i>tonic water, mint</i>		
<i>Elderberry, sparkling wine, sparkling water, lime, mint</i>			Vodka Sprizz	0,25 L	7,50 €
Inge	0,25 L	7,50 €	<i>Kessel Vodka, sparkling wine, sparkling water, elderberry, lemon</i>		
<i>Ginger, sparkling wine, sparkling water, lime, mint</i>			Lillet Wild Berry	0,25 L	7,50 €
			<i>Waldbeeren, Secco, Lillet</i>		
			Stuttgarter Vermuth	5 cl	6,50 €

# Bottled wine

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

*Superior quality regional wine*

### White wine 0,75 Ltr.

2019 Weißer Burgunder, off-dry	22,90 €
2020 Cannstatter Zuckerle Riesling dry	28,90 €
2020 Cannstatter Zuckerle Riesling	28,90 €

### Red wine 0,75 Ltr.

2016 Cannstatter Zuckerle Trollinger dry	26,90 €
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### Rosé / Weißherbst 0,75 Ltr.

2019 Cannstatter Zuckerle Trollinger Weißherbst	21,90 €
2019 Rosé, off-dry	21,90 €

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

*Wine for the upscale*

### White wine 0,75 Ltr.

2019 Sauvignon Blanc dry	29,50 €
2019 Grauer Burgunder dry	29,50 €
2019 Chardonnay dry	29,50 €
2017 Riesling dry	29,50 €
Travertin Weißwein Cuvée Q.b.A. dry**	29,50 €

### Red wine 0,75 Ltr.

2018 Lemberger dry	28,10 €
2018 Spätburgunder dry	25,60 €
2018 Cannstatter Zuckerle Trollinger dry	28,30 €
Travertin Rotwein Cuvée dry	29,50 €

### Rosé 0,75 Ltr.

Travertin Rosé Cuvée dry	29,50 €
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## 3-STAR WINE, Q.B.A.

*First class Weinfactum wine*

### White wine 0,75 Ltr.

2019 Grauer Burgunder dry	38,60 €
2019 Riesling dry	38,60 €

### Red wine 0,75 Ltr.

2015 Lemberger dry	38,60 €
2015 Edition 1923 Rotwein-Cuvée dry	38,60 €
2018 Pinot Noir	38,60 €
2018 Merlot dry	42,90 €

## WEINFACTUM RÉSERVE, Q.B.A.

*Special wine with unique character*

### White wine 0,75 Ltr.

2015 Masterblend No. 2 Réserve Cuvée white	49,00 €
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### Red wine 0,75 Ltr.

2011 Masterblend No. 1 Réserve Cuvée rot	54,00 €
2012 Lemberger Réserve	54,00 €
2012 Pinot Noir Réserve	51,00 €
2012 Merlot Réserve	55,00 €
2012 Shiraz Réserve	59,00 €
2015 Cabernet Sauvignon Reserve	55,00 €



# Liquors

## ZIMMERLE'S LIQUOR

Stuttgarter Gaishirtle	2cl	4,90 €
Quince	2cl	4,90 €
Williams-Christ	2cl	4,90 €
Raspberry	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 €
forest blackberry liqueur Distiller's Cut	2cl	6,90 €

## WEINFACTUM BRANDY

Brandy	2cl	5,50 €
<i>matured in oak timber barrel</i>		
Vineyard peach liqueur	2cl	4,80 €

## 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 Bodenseepfel (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 €
Albfink cassis liqueur	2cl	4,90 €
Applaus Gin	2cl	6,00 €
Monkey 47	2cl	6,00 €
GINSTR Stuttgart Dry Gin	2cl	6,00 €
Albfink Master's Cut Gin	2cl	6,00 €
Albfink Sloe Gin	2cl	6,00 €
Albfink Aged Rum	2cl	6,50 €
Albfink Hazelnut	2cl	6,90 €

## WHISKY

finch Barrique	2cl	6,90 €
finch classic	2cl	6,90 €
finch honey-whisky	2cl	6,90 €
Danne's Single Grain	2cl	6,90 €
Danne's Single Malt	2cl	6,90 €
Rieger & Hofmeister Single Malt	2cl	6,90 €

## COCKTAILS

South-Caipi	9,00 €
<i>Südkorn, lime &amp; cane sugar</i>	
Hirsch Mule	9,00 €
<i>Südkorn, Ginger Beer &amp; Cucumber</i>	

## LONGDRINKS, 2CL ALC.

Kessel Wodka & Lemon	9,00 €
Applaus Gin & Tonic	9,00 €
Monkey 47 Gin & Tonic	9,00 €
GINSTR & Tonic	9,00 €
Albfink Master's Cut Gin Tonic	9,00 €
Zimmerle DryGin Tonic	9,00 €