

# 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 sour cherry & ginger	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	5,90 €
Teinacher Naturell	0,25 L	2,90 €
Teinacher Naturell	0,25 L	5,90 €

## 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 €
Cafe Crème	big cup	4,50 €
Latte Macchiato	glass	3,50 €
Cappuccino	cup	3,20 €
Espresso / Espresso Macchiato	cup	2,40 €
Double Espresso	cup	3,40 €
Hot chocolate	cup	3,40 €

Hochland Teas	cup	3,20 €
Grüntee Marrakesh, Rooibos Orange, Süßes Fröchtchen, Tulsi Orange Ingwer, Englische Mischung, Darjeeling Hochgewächs Second Flush, Grüntee Lemon, Vanille, Kräuterharmonie, Pfefferminz, Tulsi Rose Chai Sansibar, Oma's Fröchtgarten		

## 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

<b>Bad Cannstatter Helles</b>	0,33 L	4,60 €
Braurevolution, Notzingen <i>smooth, happy, tasty</i>		

<b>Sud No. 1 - Toxic Harvest Ale</b>	0,33 L	4,60 €
Kraftbierwerkstatt Böblingen <i>fruity, sharp, bittersweet</i>		

<b>663 - Urban Wheat Ale</b>	0,33 L	4,60 €
Kraftbierwerkstatt Böblingen <i>lemon flavoured, hoppy, mild</i>		

<b>Triple A - Awesome Amber Ale</b>	0,33 L	4,60 €
Kraftbierwerkstatt Böblingen <i>varied aromatic, fruity, malty</i>		

<b>Pale Ale</b>	0,33 L	4,80 €
Schönbuch Bräu <i>exotic-fruity, lightly sharp</i>		

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

<b>Indian Pale Ale</b>	0,5 L	5,60 €
Cast Brauerei, Stuttgart <i>fruity, mighty, hoppy</i>		

<b>Pale Ale</b>	0,5 L	5,60 €
Cast Brauerei, Stuttgart <i>fruity, hoppy</i>		

# Wine by the glass

## VIERTELESWEINE

	0,25 L	bottle 1,0 L
2018 Riesling Q.b.A. dry	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. dry	5,20 €	20,40 €
2016 Trollinger mit Lemberger Q.b.A.	5,30 €	20,80 €
Wine Spritzer	4,00 €	

## WEINE IM STIELGLAS

	0,2 L	bottle 0,75 L
2017 Sauvignon Blanc Q.b.A. dry**	7,40 €	27,90 €
2017 Weißer Burgunder Q.b.A. dry**	7,40 €	27,90 €
2017 Grauer Burgunder Q.b.A. dry**	7,40 €	27,90 €
Travertin Weißwein Cuvée Q.b.A. dry**	7,60 €	28,10 €
Travertin Rosé Cuvée Q.b.A. dry**	7,60 €	28,10 €
2016 Spätburgunder Q.b.A. dry**	6,70 €	26,10 €
Travertin Rotwein Cuvée Q.b.A. dry**	7,60 €	28,10 €
2016 Lemberger Q.b.A. dry**	7,60 €	28,10 €

## 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 Riesling-Sekt brut		34,50 €
Traubensecco alkoholfrei		21,90 €

# Sprizz

Aperol Sprizz	0,25 L	6,90 €	Raspberry Sprizz	0,25 L	6,90 €
<i>Aperol, sparkling wine, sparkling water, orange</i>			<i>Raspberries, raspberry syrup, sparkling wine,</i>		
Hugo	0,25 L	6,90 €	<i>tonic water, mint</i>		
<i>Elderberry, sparkling wine, sparkling water, lime, mint</i>			Vodka Sprizz	0,25 L	6,90 €
Inge	0,25 L	6,90 €	<i>Kessel Vodka, sparkling wine, sparkling water, elderberry, lemon</i>		
<i>Ginger, sparkling wine, sparkling water, lime, mint</i>			Lillet Wild Berry	0,4 L	6,90 €
Hirschschorle	0,25 L	6,90 €	<i>Waldbeeren, Secco, Lillet</i>		
<i>Sparkling wine, sparkling water, bitter lemon, lime</i>					

# Bottles of wine

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

*Superior quality regional wine*

### **White wine 0,75 Ltr.**

2018 Cannstatter Zuckerle Riesling dry	27,90 €
2017 Cannstatter Zuckerle Riesling	27,90 €

### **Red wine 0,75 Ltr.**

2016 Cannstatter Zuckerle Trollinger dry	25,90 €
2016 Cannstatter Zuckerle Trollinger	25,90 €

### **Rosé / Weißherbst 0,75 Ltr.**

2018 Cannstatter Zuckerle Trollinger Weißherbst	25,90 €
2016 Rielingshäuser Kelterberg Spätb.Rosé trocken	25,90 €
2016 Pinot Meunier Rosé	

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

*Wine for the upscale*

### **White wine 0,75 Ltr.**

2017 Sauvignon Blanc dry	27,90 €
2017 Weißer Burgunder dry	27,90 €
2017 Grauer Burgunder dry	27,90 €
Travertin Weißwein Cuvée dry	28,10 €
2017 Riesling dry	27,60 €

### **Red wine 0,75 Ltr.**

2016 Lemberger dry	28,10 €
2016 Spätburgunder dry	26,10 €
2015 Cannstatter Zuckerle Trollinger dry	27,30 €
2015 Muskat-Trollinger	26,10 €
Travertin Rotwein Cuvée dry	28,10 €

### **Rosé 0,75 Ltr.**

Travertin Rosé Cuvée dry	28,10 €
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## 3-STAR WINE, Q.B.A.

*First class Weifactum wine*

### **White wine 0,75 Ltr.**

2017 Pinot Blanc dry	36,40 €
2017 Pinot Gris dry	36,40 €
2015 Cannstatter Riesling dry	35,90 €

### **Red wine 0,75 Ltr.**

2015 Cannstatter Zuckerle Lemberger dry	36,90 €
2015 Edition 1923 Rotwein-Cuvée dry	36,40 €
2013 Spätburgunder	36,40 €
2015 Merlot dry	39,90 €
2014 Condostat Rotwein-Cuvée dry	49,20 €
2015 Zweigelt trocken	49,20 €

## YOUNG LINE, Q.B.A.

### **White wine 0,75 Ltr.**

So white	24,80 €
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### **Red wine 0,75 Ltr.**

WEICH Rotwein	24,80 €
So red	24,80 €

## WEINFACTUM RÉSERVE, Q.B.A.

*Special wine with unique character*

2011 Masterblend No. 1 Réserve Cuvée rot	53,10 €
2012 Lemberger Réserve	53,10 €
2012 Pinot Noir Réserve	49,10 €
2012 Merlot Réserve	53,10 €
2015 Masterblend No. 2 Réserve Cuvée white	47,10 €
2015 Riesling Réserve	47,10 €
2012 Shiraz Réserve	59,10 €
2015 Cabernet Sauvignon Reserve	53,10 €

**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 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 €
Frank's Suebisch Whisky Single Grain	2cl	7,50 €

## COCKTAILS

South-Caipi	7,50 €
<i>Südkorn, lime &amp; cane sugar</i>	
Esslinger Mule	7,50 €
<i>Südkorn, Ginger Beer &amp; Cucumber</i>	

## LONGDRINKS, 2CL ALC.

Kessel Wodka & Lemon	8,00 €
Applaus Gin & Tonic	8,00 €
Monkey 47 Gin & Tonic	8,00 €
GINSTR & Tonic	8,00 €
Albfink Master's Cut Gin Tonic	8,00 €
Zimmerle DryGin Tonic	8,00 €



# 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 €  
Corn-Chilisoup 6,90 €  
with coconut milk and coriander croutons

## SALADS

Small mixed salad 4,90 €  
Large market salad with:  
- Pure 9,90 €  
- BBQ- Pulled Pork 13,90 €  
- marinated BBQ- beef strips 14,90 €  
- caramelized 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 22,50 €  
Swabian roast beef with homemade ‚Spätzle‘

Schwäbischer Rostbraten 24,50 €  
Swabian roast beef with homemade ‚Spätzle‘ and ‚Maultasche‘

Laugenburger 13,10 €  
Pretzel burger with pulled pork and Swabian pointed cabbage, small market salad

Beetroot-risotto 14,90 €  
with in forest-honey fired chioggia-beets and mountain cheese shaving

Veal cotlet with walnut-crust 26,90 €  
with rootbeet-risotto and Brussels sprouts

## IN MEMORIAN MERAN

Südtiroler Knödel-Tris mit Marktsalat 13,20 €

Südtiroler Schlutzkrופן mit Marktsalat 13,20 €  
South tyrolean ‚Schlutzkrופן‘, with either butter or homemade ramson-pesto

## DESSERT

Semi-liquid chocolate cake 7,30 €  
with either hazelnut ice cream or blackcurrant sorbet

Hot Love 2.0 6,90 €  
Vanilla ice cream with warm wild berries & blackberry liqueur

## KIDS' MENU

Please ask our service.



# Dinner Menu

## SOUPS

Maultaschensuppe homemade bouillon with ‚Maultaschen‘	6,10 €
Corn-Chilisoup with coconut milk and coriander croutons	6,90 €

## SALADS

Small mixed salad	4,90 €
Large market salad with:	
- Pure	9,90 €
- BBQ- Pulled Pork	14,90 €
- marinated BBQ- beef strips	13,90 €
- caramelized goat's cream cheese, grape chutney and tasty nuts	13,90 €

## COLD CUTS

Wurstsalat salad of cold cuts either with or without cheese and local bread	9,90 €
1A-Vesperbrett cold cuts: ham, bacon, ham sausage, Cannstatter Würschtle, Emmentaler, mountain cheese, pickles & mustard	14,90 €
1A-Vesperbrett for two	29,40 €

## CLASSIC DISHES

5 gegrillte Cannstatter Würschtle 5 grilled „Cannstatter Würschtle“, potato salad, lettuce and mustard	10,20 €
Geschmälzte hausgemachte Maultaschen fried ‚Maultaschen‘, potato salad, roast gravy	9,90 €
Käsespätzle ‚Spätzle‘ with mountain cheese, caramelized onions & a small salad	10,90 €
Alblinsen mit Spätzle und ein Paar Saiten German lentils with ‚Spätzle‘ and a couple of ‚Saiten‘ sausages	13,90 €
Butterschnitzel Schnitzel with either potato salad or ‚Spätzle‘ with roast gravy	14,90 €
Schwäbischer Rostbraten Swabian roast beef with homemade ‚Spätzle‘	22,50 €

Schwäbischer Rostbraten Swabian roast beef with homemade ‚Spätzle‘ and ‚Maultasche‘	24,50 €
Laugburger Pretzel burger with pulled pork and Swabian pointed cabbage, small market salad	13,10 €
Beetroot-risotto with in forest-honey fired chioggia-beets and mountain cheese shaving	14,90 €
Veal cotlet with walnut-crust with rootbeet-risotto and Brussels sprouts	26,90€
Beef Tenderloin (200g) with vegetables & baked garlic bread	27,90 €
Fleischfondue (for 2 pers. and up), per person meat fondue with broth, 200 gr. roast beef, raw vegetables, dips & bread	22,10 €

## IN MEMORIAN MERAN

Südtiroler Knödel-Tris mit Marktsalat	13,20€
Südtiroler Schlutzkrapfen mit Marktsalat South tyrolean ‚Schlutzkrapfen‘, with either butter or homemade ramson-pesto	13,20€

## DESSERT

Semi-liquid chocolate cake with either hazelnut ice cream or blackcurrant sorbet	7,30 €
Caramelized Kaiserschmarn with either vanilla ice cream or forest berry rum pot	7,40 €
Hot Love 2.0 Vanilla ice cream with warm wild berries & blackberry liqueur	6,90 €
Käsewürfel Emmentaler and montain cheese with local bread and fig mustard	7,70 €

## KIDS' MENU

Please ask our service.