

# 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.

However, the most important thing to us is that our food is 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

# Lunch

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

**Swabia**- Our region

**Schmidlen**- 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 & STARTERS

Maultaschen soup	7,90 €
Truffled chestnut cream soup with thyme crackers	8,90 €
Homemade spreads & fresh bread for 2 people	7,50 €

## SALADS

Small mixed salad	6,00 €
Large market salad	
- Pure	12,20 €
- with BBQ-Pulled Pork	18,80 €
- with marinated BBQ-beef strips	21,00 €
- with caramelized goat's cream cheese, grape chutney and tasty nuts	18,80 €

## VEGGIE & VEGAN

Südtiroler Knödel-Tris mit Marktsalat South tyrolean dumplings with market salad	17,90 €
Südtiroler Schlutzkrapfen mit Marktsalat South tyrolean ‚Schlutzkrapfen‘ with market salad, with either butter or homemade ramsons-pesto	17,90 €
Käsespätzle ‚Spätzle‘ with mountain cheese, caramelized onions & a small salad	17,90 €
Spelt noodles in chestnut and porcini pesto with grilled king trumpet mushroom	19,90 €
Veganes Linsencurry Lentil Curry (vegan) with sweet potato and local bread	19,90 €

## CLASSICS

Geschmälzte hausgemachte Maultaschen Fried ‚Maultaschen‘ with potato salad and roast gravy	16,60 €
Swabian lentils with ‚Spätzle‘ and a couple of ‚Saiten‘ sausages	19,90 €
Butterschnitzel Schnitzel with either potato salad or ‚Spätzle‘ with roast gravy	21,00 €
Schwäbischer Rostbraten Swabian roast beef with ‚Spätzle‘ and roast gravy	33,50 €
Schwäbischer Rostbraten Swabian roast beef with ‚Spätzle‘, ‚Maultasche‘ and roast gravy	35,50 €

## HIRSCH SPECIALTIES

Laugenburger Pretzel burger with pulled pork and Swabian pointed cabbage, small market salad	17,90 €
Pink roasted duck breast with potato dumplings, orange jus and apple red cabbage	29,80 €
Venison goulash in wine sauce with butter spaetzle	27,90 €
Grilled rack of lamb on cauliflower polenta cream with tomato-spiced vegetables	31,90 €

## DESSERT

Plum-cinnamon crumble with caramel ice cream	8,90 €
Molten chocolate cake with hazelnut ice cream	8,90 €

# Dinner

## SOUPS & STARTERS

Maultaschen soup	7,90 €
Truffled chestnut cream soup with thyme crackers	8,90 €
Homemade spreads & fresh bread for 2 people	7,50 €
Beetroot carpaccio with goat's cheese, roasted nuts	15,90 €

## SALADS

Small mixed salad	6,00 €
Large market salad	
- Pure	12,20 €
- with BBQ-Pulled Pork	18,80 €
- with marinated BBQ-beef strips	21,00 €
- with caramelized goat's cream cheese, grape chutney and tasty nuts	18,80 €

## COLD CUTS

1A-Vesperbrett with local bread	19,90 €
cold cuts: ham, bacon, ham sausage, Cannstatter Würschtle, Emmentaler, mountain cheese, pickles & mustard	
1A-Vesperbrett for two	38,70 €
Sausage salad in venison style with fresh bread	17,90 €
Sour cheese with onions and fresh bread	15,90 €

## VEGGIE & VEGAN

Südtiroler Knödel-Tris mit Marktsalat	17,90 €
South tyrolean dumplings with market salad	
Südtiroler Schlutzkrapfen mit Marktsalat	17,90 €
South tyrolean ‚Schlutzkrapfen‘ with market salad, with either butter or homemade ramsons-pesto	
Käsespätzle	17,90 €
‚Spätzle‘ with mountain cheese, caramelized onions & a small salad	
Spelt noodles in chestnut and porcini pesto	19,90 €
with grilled king trumpet mushroom	
Veganes Linsencurry	19,90 €
Lentil Curry (vegan) with sweet potato and local bread	

## VEGGIE & VEGAN

5 grilled „Cannstatter Sausages“	15,50 €
with potato salad, lettuce and mustard	
Geschmälzte hausgemachte Maultaschen	16,60 €
Fried ‚Maultaschen‘ with potato salad and roast gravy	
Swabian lentils	19,90 €
with ‚Spätzle‘ and a couple of ‚Saiten‘ sausages	
Butterschnitzel	21,00 €
Schnitzel with either potato salad or ‚Spätzle‘ with roast gravy	
Schwäbischer Rostbraten	33,50 €
Swabian roast beef with ‚Spätzle‘ and roast gravy	
Schwäbischer Rostbraten	35,50 €
Swabian roast beef with ‚Spätzle‘, ‚Maultasche‘ and roast gravy	

## HIRSCH SPECIALTIES

Laugenburger	17,90 €
Pretzel burger with pulled pork and Swabian pointed cabbage, small market salad	
Pink roasted duck breast	29,80 €
with potato dumplings, orange jus and apple red cabbage	
Medaillons vom Schweinefilet	25,80 €
Medaillons of pork fillet with truffled mushroom cream, ‚Spätzle‘ and market vegetables	
Venison goulash	27,90 €
in wine sauce with butter spaetzle	
Grilled rack of lamb	31,90 €
on cauliflower polenta cream with tomato-spiced vegetables	

## DESSERT

Plum-cinnamon crumble	8,90 €
with caramel ice cream	
Molten chocolate cake	8,90 €
with hazelnut ice cream	
Caramelized ‚Kaiserschmarrn‘	10,60 €
with vanilla icecream	
Käsewürfel	12,30 €
Emmentaler and montain cheese with local bread and fig mustard	

# Small menu

## SOUP

Truffled chestnut cream soup with thyme crackers 8,90

## SALAD

Large market salad  
with caramelized goat's cream cheese 18,80 €

## MAIN DISHES

Käsespätzle 17,90 €  
,Spätzle' with mountain cheese, caramelized onions and salad

Butterschnitzel 21,00 €  
with either potato-salad or ,Spätzle' and roast gravy

Schwäbischer Rostbraten 33,50 €  
Swabian roast beef with ,Spätzle', Maultasche' and roast gravy

Spelt noodles in chestnut and porcini pesto 19,90 €  
with grilled king trumpet mushroom

Pink roasted duck breast 29,80 €  
with potato dumplings, orange jus and apple red cabbage

Venison goulash 27,90 €  
in wine sauce with butter spaetzle

Grilled rack of lamb 31,90 €  
on cauliflower polenta cream with tomato-spiced vegetables

## DESSERT

Plum-cinnamon crumble 8,90 €  
with caramel ice cream

Molten chocolate cake 8,90 €  
with hazelnut ice cream

## KIDS' MENU

Please ask our service