 **Welcome to WASSER & BROT!**

They are located in the former prison yard of the penitentiary, in which 170 years ago the freedom fighters of the Baden Revolution completed their courtyard walk.

An airy glass cube connects the two former cell buildings and now houses the restaurant now houses the restaurant, lobby and bar.

High sandstone walls and latticed windows form a dignified reference to the history - coziness paired with uniqueness!

The Ortenau region in particular offers a splendid selection of products that serve our serve as inspiration for our cuisine. The cornucopia of local and regional delicacies leaves nothing to be desired and is combined with the best from all over the world - empathy meets creativity.

Enjoy the unique ambience and the cozy comfort so as well as the blazing fire at our open grill, while we prepare the dishes prepared in front of your eyes.

We wish you a wonderful stay at LIBERTY!

**Your team from WASSER & BROT**





 GOURMET-BREAKFAST

Mo - Fr 6:30 - 11:00 h  
Sa - Su 7:30 - 14:00 h



 LUNCH MENU

Mo - Fr 12:00 - 14:00 h (not on public holidays)

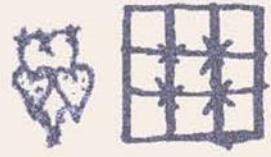
2 courses 24,-  
3 courses 29,-



 DINNER MENU

Daily 17:30 - 22:00 h (October - March)  
18:00 - 22:00 h (April - September)

4 courses 69,-  
5 courses 81,-  
6 courses 92,-





## FOODSHARING

Just like with friends at home, everything comes into the middle of the table. Relax and enjoy the great atmosphere. Cosy, sociable and communicative.

## STARTERS

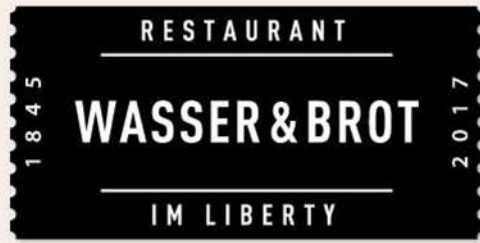
- Wild herb salad - *vegan*** 11,-  
mangetout | red onion | cider vinegar  
+ burrata | grilled peach 5,-
- Pickled carrot - *vegan*** 10,-  
Walnut | celery | black walnut | hummus
- Sweet potato - *vegan*** 12,-  
Sorbet | Cream | Caramel | Pickled | Chip
- Ceviche of yellowtail mackerel** 21,-  
Yuzu | Vanilla | Pimento de Padron | Sweet and sour shallots
- Beef tartare** 23,-  
fermented mustard | brioche | mushroom pickled egg yolk

## SOUPS

- Tom-Kha foam soup - *vegan*** 12,-  
Kimchi Wantan | Peanut
- Cream of pea soup - *vegetarian*** 12,-  
Sour cream | pea cress | pea pod
- Poultry consommé** 15,-  
Confit leg of poulard in potato batter  
fermented pepper







## THE GRILL

Selected meat and fish specialties as well as crisp vegetables are lovingly prepared for you on the open fire.

### MEAT

**Corn poulard breast & Mousse** 34,-  
Polenta | Corn on the cob | Corn cream | Poultry velouté  
Rosemary-caramel foam

**Beef Short Ribs (Cooked for 24 hours)** 41,-  
Smoked celeriac cream | wild cauliflower | fried onions  
Port wine sauce

**Fillet of Beef (Lucky Strike Edition)** 45,-  
Mille Feuille potato | green asparagus | Tropea onion crust

**TO SHARE - for 2 persons** 110,-  
**Entrecote (Lucky Strike Edition)**  
Glazed maitake | wild broccoli | pomegranate  
Fermented Garlic Mayo | Chimichuri | Pomegranate Jus  
600g

### EXTRAS to the grill dishes

**Almond balls** 6,-  
**Potato Mille Feuille** 6,-  
**Liberty fries with chorizo & smoked feta** 9,-  
**Pommes frites** 5,-  
**Grilled asparagus** 16,-

**Seasonal grilled vegetables** 9,-  
**Pepper cream sauce | port wine sauce | pomegranate jus** each 4,-  
**Black garlic Mayo** 2,-  
**Ketchup | Mayo** each 1,-  
**Bread reorder** 3,-





 FISH

**LIBERTY Steckerlfisch**  
Fregola Sarda Salad | Salsa Verde | Herb Salad

28,-


**Steckerlfisch** is a specialty from the Bavarian Alpine foothills and Upper Austria. Our locally farmed trout is marinated vigorously and grilled on a stick, the "Steckerl", over charcoal.

**White halibut**  
Green bean coat | White wine risotto | Purple curry foam

36,-

**Black Cod**  
Fennel puree | white beans | dried tomatoes

43,-

 VEGAN & VEGETARIAN

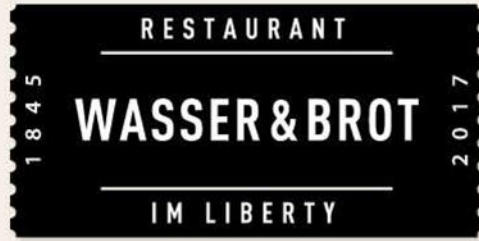
**Confit potato - vegetarian (vegan possible info for Perso)**  
Roasted aioli | lemon gel | smoked red onion

23,-

**Chickpea panisse – vegan**  
Pak choi | sesame seeds | kohlrabi | hoisin glaze

25,-





 **DESSERT**

**Peach Melba " a la Liberty"** 12,-  
Amaretto ice cream | almond chiboust | raspberry

**Olive oil ice cream (made from first pressing oil) – vegan** 13,-  
Cookie | olive sponge | pineapple | black olives

**Chocolate miso tartlets (20 min.)** 15,-  
Blackberry - Balsamic Sorbet | Saint Agur

 **DESSERT WINE**

**GERMANY**

2018 **Ehrenstetter Ölberg** 0,5l 42,-  
Gewürztraminer, Auslese  
Weingut Martin Waßmer, Bad Krozingen

2022 **Scheurebe, Beerenauslese** 0,375l 60,-  
Weingut Schloss Ortenberg, Ortenberg

**ITALY**

2018 **Ben Ryé** 0,375l 60,-  
2019 **Passito di Pantelleria DOC**  
Donnafugata Marsala

**FRANCE**

2017 **Banyuls Traditionnel** 0,05 5,-  
Gérard Bertrand 0,75l 45,-

**goes well with chocolate tartlets**

Please feel free to ask us for the allergen and additive menu.

