 **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,-





STARTERS



Grilled Pear 14,-
Burrata | Almond Ice Cream | Green Beans | Rice Vinegar Dressing

Baked Kohlrabi 12,-
Bell Pepper Kosho | Cumquats | Cucumber | Chili

Kingsfish Ceviche 23,-
Yuzu | Vanilla | Sweet and Sour Shallots | Pimiento de Padron

Pulled Pork Tortelloni 19,-
Umami Tapioka | Spring Onions | Black Sesame

Beef Tatar 12,-
Osietra Kaviar | Anchovies | Eggolk | Grilled Focaccia | Red Onions



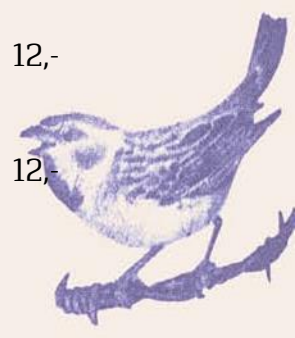
SOUPS



Wild Mushroom Consommé 14,-
Sauteéd Mushrooms | Mountain Cheese | Guanciaie | Herbs

Roasted Cauliflower Soup 12,-
pickled Cauliflower | Coriander | Dill | Pommegranat

Salsify Cream Soup 12,-
Apple Chutney | Lemon | Parsley





THE GRILL

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

MEAT

Venison Loin 42,-
Beetroot | Regional & Alba Truffles | Haselnut Crust
Salted Plum Jus

Barbary Duck Breast 36,-
Delica Pumpkin | Ricotta Foam | Pine Nuts
Caramelized Artichokes

US-Beef Short Ribs 41,-
Marinated Brokkolini | Fermented Pepper
Sweet Potatoe | Portwine Jus

Chateaubriand 130,-
Potato-Truffle Puree | Grilled Salsify | Café de Paris Butter
Roasted Garlic Aioli | Portwine Jus

EXTRAS to the grill dishes

Almond Croquettes 6,-
Potato-Truffle Puree 7,-
Liberty fries with chorizo & smoked Feta 9,-
Pommes frites 5,-
Seasonal grilled vegetables 9,-
Green Peppercorn Sauce | Portwine Jus each 4,-
Roasted Garlic Aioli | Ketchup | Mayonaise each 1,-

Bread reorder 3,-





 **FISH**

Trout in a Tomato Broth

Crawfish | Fregola Sarda | Root Vegetables | Sea Buckthorn

34,-

Seared Scallops

Jerusalem Artichokepuree | Sudachi | Black Radish
Curry-Scallop Roe Foam

38,-

Halibut

White Bean Puree | Green Olive Crust | Salicornia
Lemon Beurre Blanc

36,-

 **VEGAN & VEGETARIAN**

Chickpea Panisse

Savoy Cabbage | Salted Lemon | Pumpkin Seeds
Crispy Chickpeas

25,-

Grilled Aubergine

Hoi Sin Glaze | Cashew Nuts | Hummus | Chervil

23,-

 **DESSERT**

Dark Chocolate Tartelette

Salted Caramel | Red wine Ice Cream | Blackberry Salt

15,-

Pumpkin-Coconut Cheesecake

Passionfruit Sorbet | Macadamia Crumble | Popcorn Shoots

11,-

Raspberry Macarons

Joghurt Chip | Amaretto Ice Cream | Vanilla Sponge

13,-

Our dessert wine recommendation

2017 Banyuls Traditionnel, Gérard Bertrand

0,05 5,-

