



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



HOTEL LIBERTY





GOURMET-BREAKFAST

Mo - Fr 6:30 – 11:00 h

Sa - Su 7:30 – 13:00 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

74,-

5 courses

86,-

6 courses

97,-



HOTEL LIBERTY





STARTERS

Beef tartare

Sardines | Egg yolk | Toasted bread | Red onions

26,-

Yellowtail ceviche

Yuzu | Vanilla | Rice vinegar | Sweet and sour shallots

25,-

Burrata – vegetarian

Caramelized peach | Cashew-rosemary ice cream
Jalapeños | Zebra tomato

16,-

Braised leek mosaic – vegan

Nori | Black sesame | Lime | Coriander

13,-

Sea buckthorn crème brûlée

Red cabbage kimchi | Chili | Raspberry

12,-



SOUPS

Spinach cream soup

Fennel pollen | Char | Marigold blossoms

16,-

Zucchini curry foam soup – vegan, mildly spicy

Yellow tomato jam | Chili popcorn | Coconut

13,-

Smoked poultry essence

Potato ragout | Pulled chicken | Herbs

14,-



HOTEL LIBERTY





THE GRILL

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

MEAT

US beef short ribs 45,-
Miso-sesame glaze | Cauliflower

Stuffed imperial quail 40,-
Confit potato | Artichoke | Rosemary-caramel foam

Lamb 47,-
Celery cream | Lovage | Wild broccoli | Praline

Pluma from Iberico pork 38,-
Corn | Amarena cherry | heritage carrots

To share – for 2 people
Tomahawk 140,-
Pecorino croquettes | Glazed mushrooms | Wild broccoli
Café de Paris butter

EXTRAS to the grill dishes

Pecorino croquettes 6,-
Potato and truffle purée 7,-
Liberty fries with chorizo and smoked feta 9,-
French fries 5,-
Seasonal grilled vegetables 9,-
Pepper cream sauce | Port wine sauce | Café de Paris Butter each 4,-
Ketchup | Mayo each 1,-

Bread & butter refill 4,-





FISH

Grilled fish on a stick 32,-
Capers relish | Saffron potato salad | Herb salad

Grilled octopus 34,-
Sweet potato cream | Pearl onions | Chimichurri | Sea urchin roe "Uni"

Confit white halibut 38,-
Trout caviar | Fennel | Wood sorrel | Sake | Lobster oil



VEGAN

Chickpea Panisse 24,-
Savoy cabbage | preserved lemon | pumpkin seeds | baked chickpeas

Shiitake Risotto 26,-
Tamarind | black rice | celery | ginger

Butternut squash mille-feuille 26,-
Mango chili salsa | Vadouvan | cashews



DESSERT

White chocolate mousse 13,-
Blackberry | Lemon | Butter cookie

Green olive parfait 15,-
Pineapple | Vanilla | Salted lemon

Pear sorbet – vegan 13,-
Long pepper | Chocolate ganache | Salted caramel

Our dessert wine recommendation 0.05 5,-
2017 Banyuls Traditionnel | Gérard Bertrand

