







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!

















GOURMET-BREAKFAST

Mo-Fr 6:30 - 11:00 h

7:30 - 13:00 h Sa - Su



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

24,-2 courses 3 courses 29,-



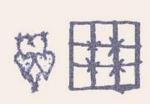
17:30 - 22:00 h (October - March) Daily

18:00 - 22:00 h (April - September)

4 courses 5 courses 6 courses















26.-

16,-



STARTERS

Beef tartareSardines | Egg yolk | Toasted bread | Red onions

Yellowtail ceviche
Yuzu | Vanilla | Rice vinegar | Sweet and sour shallots

Burrata – vegetarian Caramelized peach | Cashew-rosemary ice cream Jalapeños | Zebra tomato

Braised leek mosaic – vegan
Nori | Black sesame | Lime | Coriander

Sea buckthorn crème brûlée
Red cabbage kimchi | Chili | Raspberry



SOUPS

Spinach cream soup 16,-Fennel pollen | Char | Marigold blossoms

Zucchini curry foam soup – vegan, mildly spicy
Yellow tomato jam | Chili popcorn | Coconut

Smoked poultry essence
Potato ragout | Pulled chicken | Herbs













THE GRILL



MEAT

US beef short ribs Miso-sesame glaze Cauliflower	45,·
Stuffed imperial quail Confit potato Artichoke Rosemary-caramel foam	40,
Lamb Celery cream Lovage Wild broccoli Praline	47,
Pluma from Iberico pork Corn Amarena cherry heritage carrots	38,·
To share – for 2 people Tomahawk Pecorino croquettes Glazed mushrooms Wild broccoli Café de Paris butter	140,·

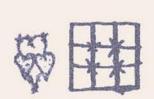


EXTRAS to the grill dishes

recormo croquettes	D
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,-镧
Ketchup Mayo	each 1,-



4,-













ς	D ILIDH	
•	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	30,



■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	
Blackberry Lemon Butter cookie	

Green olive parfait	
Pineapple Vanilla Salted lemon	

Pineapple Vanilla Salted lemon	
Pear sorbet – vegan Long pepper Chocolate ganache Salted caramel	13,-



Our dessert wine recommendati	on
2017 Banyuls Traditionnel Géra	rd Bertrand



13,-

