 **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!

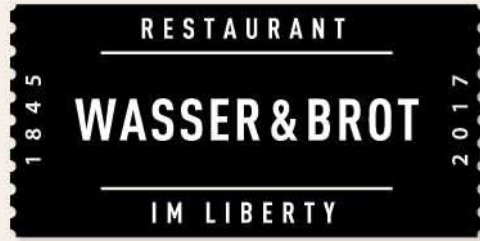
The Ortenau region in particular offers a splendid selection of products that serve our serve as inspiration for our cuisine. The cornucopia of local and regional delicacies leaves nothing to be desired and is combined with the best from all over the world - empathy meets creativity.

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,-

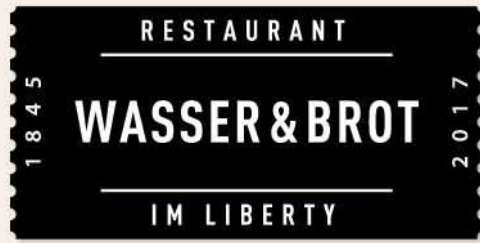
5 courses

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*

Parsley root chips | Smoked almond | Must vinegar

9,-

Pickled carrot - *vegan*

Walnut cream | celery | black nut

10,-

Sea buckthorn crème brûlée - *vegetarian*

Guava | Ginger | Red Curry

12,-

Char ceviche

Kalamansi | Coconut cream | Rice noodles

15,-

Scallop

pea cream | yuzu gel | watercress sorbet
puffed wild rice

18,-

Beef tartare

smoked paprika | mustard seeds | caper fruit

19,-

SOUPS

Tom-Kha foam soup - *vegan*

Shimeji mushrooms | Peanut | Chili

9,-

Topinambur cream soup - *vegetarian*

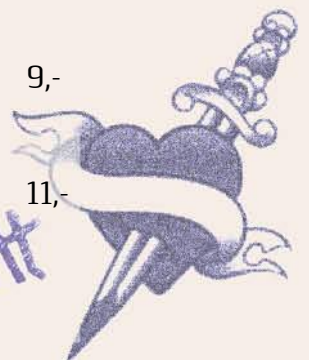
Topinambur chips | Pepper Tuille

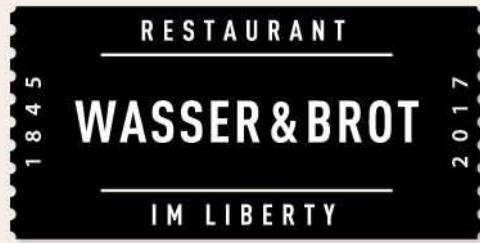
9,-

Onion soup

Sourdough Crostini | Chorizo | Gruyère

11,-





THE GRILL

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

MEAT

Quail

Lardo coat | Pata Negra | Wheat kernels
Rosemary caramel foam

34,-

Lamb rump

Lovage crust | fermented garlic crusts
Filo dough ragout

36,-

Wrapped Saddle of veal

ham | sweet potato cream | flageolet beans
pickled cauliflower

36,-

Fillet of Beef *(Lucky Strike Edition)*

Tomato-chili polenta | smoked Brussels sprouts | port wine jus

39,-

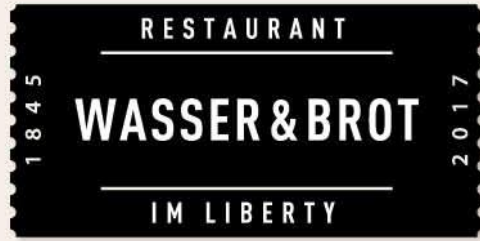
TO SHARE - for 2 persons

Entrecote (Lucky Strike Edition)

Parsley root | Wild broccoli | Lorette potatoes
Chimichurri | Miso Butter | Homemade BBQ Sauce
600g

95,-





FISH

LIBERTY Steckerlfisch

Herb salad | Saffron potato salad | Orange

26,-

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

Macadamia basil crust | white wine risotto

34,-

Poached lobster tail

Courgette | Salted lemon | Lobster - Coffee Sabayon

41,-

VEGAN & VEGETARIAN

Pumpkin gnocchi - *vegetarian* - light spiciness

Sage | Radicchio | Harissa | Honeycomb

18,-

Stuffed Roscoff onions - *vegan*

Yellow Beet | Bulgur | Salsify | Smoked Tofu

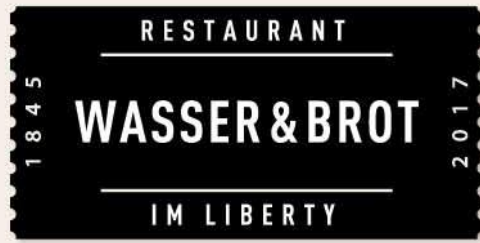
18,-

Grilled eggplant - *vegan* - light spiciness

Sambal Manis | Braised Shallots | Cucumber Mint Gel

21,-





DESSERT



- Fennel ice cream**
Crème pâtissière | white chocolate | Fennel Sponge Cake 10,-
- Grilled plum - *vegan***
Beechwood Parfait | Granny Smith | Caramel 10,-
- Molton Chocolate Cake (20 min.)**
Miso | Raspberry Chili Sorbet | Blood Orange 12,-

DESSERT WINE



GERMANY

- 2018 Ehrenstetter Ölberg** 0,05l 5,-
Gewürztraminer, Auslese 0,5l 42,-
Weingut Martin Waßmer, Bad Krozingen

goes well with the Chocolate Tartlet

- 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** 45,-
Gérard Bertrand

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

