

RESTAURANT


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1845 **WASSER & BROT** 2017

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IM LIBERTY



 **Welcome to WASSER & BROT!**

You are currently in a former prison yard, in which freedom fighters of the Baden Revolution would take their daily walk some 170 years ago.

An airy, glass cube connects the two former cell blocks and is now home to the restaurant, lobby and bar.

The high sandstone walls with barred windows highlight the building's fascinating history, resulting in an overall effect that is both cosy and unique.

The Ortenau region offers a fantastic selection of products that serve as inspiration for our cuisine. The cornucopia of local and regional delicacies leaves no wish unfulfilled, and wonderful ingredients are combined with the best from all over the world: empathy meets creativity.

Enjoy the unique ambience and warm, cosy atmosphere by the blazing fire of our open grill while we prepare dishes right before your eyes.

We hope you have a wonderful evening here at LIBERTY!

**Your team at WASSER & BROT**





RESTAURANT

1 8 4 5

**WASSER & BROT**

2 0 1 7

IM LIBERTY



 **APERITIF**

<b>Aperol Spritz   Hugo</b>		8,50
<b>Campari Soda   orange</b>		8,50
<b>Henry Bourdin Pastis with Iced Water</b>		8,50
<b>Tio Pepe Fino En Rama</b>		6,50
<b>Jerez Apostoles 30y Sherry (medium)</b>		7,-
<b>Jerez NOE 30y Sherry (sweet)</b>		9,50
<b>Belsazar White   Red   Dry</b>		7,-
<b>Rin Quin Quin à la Pêche Tonic</b>		7,-
<b>Oberkircher Winzer sparkling wine</b>	0,10 l	6,50
<b>Taittinger Champagner Brut Réserve</b>	0,10 l	14,-





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 **LUNCH MENU**

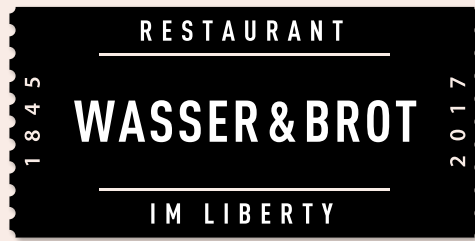
**Mo - Fr** 12 noon – 2pm  
**Sa - Su** 12.30pm – 2.30pm

3 courses 29,-

2 courses 21,-

**(see specials board)**





How about **sharing some dishes?**

Simply take what you fancy from the middle of the table as you would at home with friends. Then relax and enjoy the warm, cosy and convivial atmosphere.

 **STARTERS**

**Baked potato | organic sour cream | herbs** 8,-

**Pickled olives | roast almonds | Parmigiano** 12,50

**Bruschetta | cherry tomatoes  
Garlic and olive oil | fleur de sel** 11,-

**Garden salad | tomatoes | fine herbs | olives | onions  
(on request with salmon or beef strips)** 9,-  
17,-

**Romaine lettuce | home-made Caesar dressing  
Parmigiano | croutons  
(on request with chicken strips)** 11,-  
18,-

**Avocado & Poulard  
Avocado tartare | poultry-mint-mini quiche  
from sous-vide cooked breast of poulard** 17,-

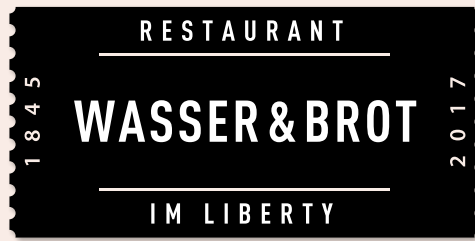
**Beetroot carpaccio | olive oil | lime | mint** 12,-

**Tuna Sashimi | Asian rice balls** 18,-

**Vitello Tonnato | veal | tuna sauce | baked capers  
Parmigiano flakes** 12,-

**Caviar | Russian blinis | Egg | Sour cream  
extra caviar (20 gr)** 39,-  
29,-



 SOUPS

**Tom Yum**  
lemongrass | fresh ginger | spring onions 9,-

**Lobster cream soup**  
white chocolate | home-made lobster ravioli 12,50

**Beef broth | marrow dumplings | herb pancake strips** 9,-

 PASTA | RISOTTO

**Safran risotto | Parmigiano** 9,- | 14,-

**Spaghetti with grilled King prawns | Shrimps**  
**Braised cherry tomatoes | home-made pesto** 24,- | 27,-

**Homemade pasta | grilled vegetables** 14,- | 18,-

 LIBERTY CLASSICS

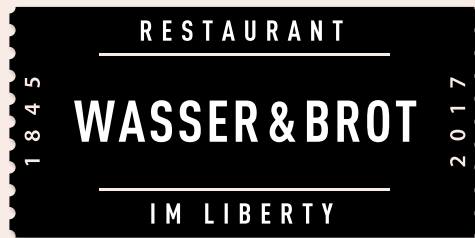
**Offen-Burger from dry-aged beef | Fries**  
**Avocado | cheddar | bacon** 19,-

**LIBERTY tuffle fries from the oven** 14,-

**Merguez sandwich | caramelized red onions | Harissa** 16,-

**Wiener schnitzel | fries | salad** 24,-





## GRILL

Selected meat, fish and crispy vegetables specially prepared for you on the open fire. We serve your chosen sauce with each dish. There are spices, oils and salts on your table for your personal taste.

## MEAT

### Breast of Poulard

Home-made noodles | basil-mascarpone cream  
Walnuts | fresh vegetables | mango chutney

24,-

### Leg of lam- sous-vide cooked for 9 hours

Grenaille-potatoes | vegetables of the season |  
Garlic cooked in brown butter

36,-

### Entrecôte | grilled vegetables

#### Backed potato or other side of your choice

The Entrecôte comes from the front back of the cow and is known as the "connoisseur's steak". It has a characteristic visible fat eye. This high quality steak is more marbled than a rump steak and is particularly juicy and tasty. Clearly in the top category of steaks!

400gr

48,-

### To share - for 2 persons

#### Chateaubriand | sea salt | grilled vegetables baked potato or other side of your choice

The Chateaubriand is a double piece of steak taken from the middle of the beef fillet. This double fillet is free of tendons and fat. Should you want to have the Chateaubriand alone, get ready for a feast - or share it with others!

Simply superb

600gr

88,-

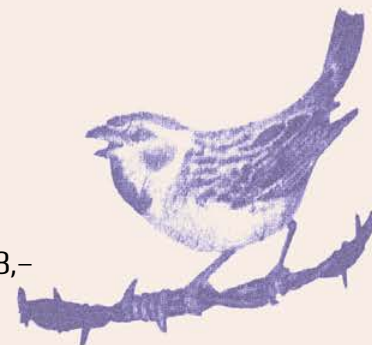
#### Beef fillet from the Charolais cow | grilled vegetables fries or a side of your choice

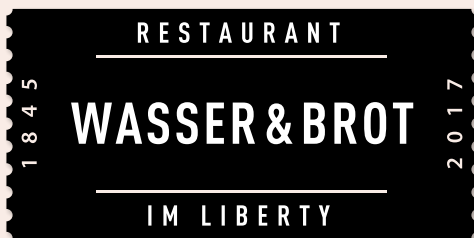
The "white cows" originate from the French Jura.

The small village Charolles has dedicated a museum to the cattle called "Maison Charolais". The Charolais cows have been kept in the meadow up to the present day. This typical fillet is characterized by its fine marbling, it is lean and has a very aromatic taste.

250gr

38,-





 FISH

**Pike-perch filet**  
Green pepper | mandarine oil | creamed corn 24,-

**Salmon cutlet**  
Coconut-chilli cream | baked potato | organic sour cream | dill-cucumber salad 26,-

**Tuna fish**  
Grilled & flamed at the table | Tom-Yum basil noodles | green asparagus | pickled vegetables 32,-

SIDE DISHES

- Fries
- Truffled mashed potatoes
- Baked potato with organic sour cream
- Sweet potato fries
- Linguini (sautéed in butter)

SAUCES | HERB BUTTER

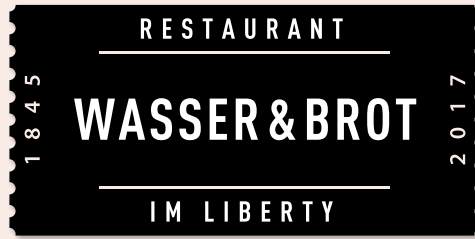
- BBQ Sauce
- Pepper Sauce
- Aioli
- Coconut-chili cream
- Herb Butter

HOW DO YOU LIKE IT?

- Rare
- Medium
- Well-done







 **DESSERT**

- Tiramisu a la Gaetano 8,-
- Home-made chocolate mousse organic sour cream  
Fruits of the season 9,-
- LIBERTY - Cheesecake | ice cream | berry sauce 10,-
- Crème brûlée 8,-
- Parmigiano | truffle honey 10,-
- Cold mango soup | yogurt sorbet 9,-



Please don't hesitate to ask us for our special menus with information on allergies and additives





 **LIBERTYS JUICE BAR & CO**

**Citrus Ginger Lemonade**  
**Current Spritzer**  
**Rhubarb Lemonade with lavender**  
**Elephant bay Ice Tea Peach/ Pome**

0,33 l 4,50

**Lemonade naturally cloudy**  
**Apple spritzer naturally cloudy**

0,33 l 3,50

**Coca Cola Classic | Light**  
**Orangina**

0,20 l 3,50

**Thomas Henry Tonic**  
**Thomas Henry Bitter Lemon**  
**Fever Tree Classic Tonic**  
**Fever Tree Ginger Beer**  
**Premium Hibiscus Tonic**

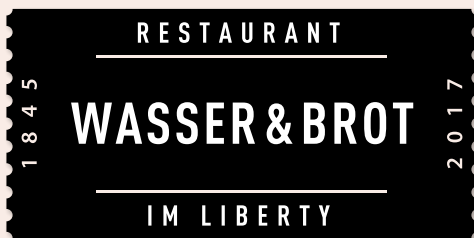
0,20 l 4,-

 **MINERALWATER**

**Schwarzwald Sprudel**  
**Classic | Medium | Still**

0,25 l 3,-  
0,75 l 6,50





 **BEER - COLD AND ALWAYS REFRESHING**

FRESHLY TAPPED

**Ulmer Pilsener**  
**„Tannenzäpfle“ Pils**  
**Kronen Exquisit Pils**

0,30 l 3,80  
0,50 l 5,-

HIGH QUALITY BOTTLED BEERS

**Alpirsbacher „Kleiner Mönch“**  
**Waldhaus naturally cloudy**  
**Waldhaus anniversary dark**

0,33 l 4,-

**Erdinger Bavarian Weissbier**

0,50 l 5,-

SPECIAL BOTTLED BEERS

**Ol Decker Freiburg**

This cool beer is brewed using the old cold pot method. Fruity Mandarina hops from Lake Constance mix perfect with the bitter of the pilsner.

0,33 l 4,50


NON-ALCOHOLIC BOTTLED BEERS

**Erdinger non-alcoholic wheat beer**  
**„Bleifrei“ from the Hatz Moninger Brewery**

0,33 l 4,-  
0,33 l 4,-





 **HOT DRINKS FOR THE SOUL**

**SPECIAL COFFEES**

**Espresso**  
**Café Crème**  
**Ristretto** 2,90

**Caffè Macchiato**  
**Cappuccino**  
**Latte macchiato**  
**Flat white**  
**Vienesse coffee**  
**Espresso doppio** 3,90

**Hot chocolate made with white or dark chocolate** 4,50

**A HOT CUP OF TEA**

Selection of organic Samova teas served by the cup

**Heidi`s Delight, herbal tea**  
**Master Mint, peppermint tea**  
**Space Cookie, spices,**  
**High Darling, Darjeeling black tea**  
**Smooth Operator, chamomile**  
**Garden Party, fruit**  
**Low Rider, Pure green tea** 3,20

