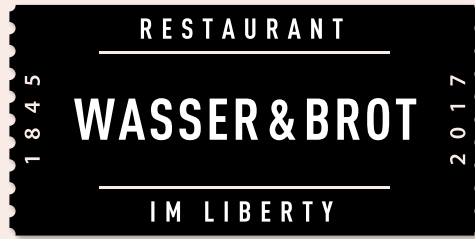



RESTAURANT

1845 **WASSER & BROT** 2017

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
WASSER & BROT
 IM LIBERTY



 GOURMET BREAKFAST

Mo - Fr 6:30am - 11:00am
 Sa - Su 7:30am - 2:00pm

 LUNCH MENU

Mo - Fr 12 noon - 2pm

2 courses 21,-

3 courses 29,-

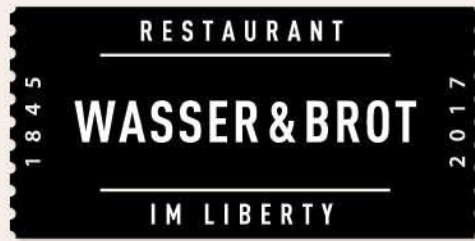
 LUNCH MENU

Mo - Fr 12 noon - 2pm

2 courses 21,-

3 courses 29,-





STARTERS

Garden salad - *vegan*
tomatoes | herbs | nuts | onions

9,-

marinated yellow beetroot - *vegetarian*
yogurt | mustard ice cream

14,-

Broccoli Spinach Salad - *vegan*
roasted macadamia nuts | Plum vinegar
on request with Black Forest Ham or tofu

15,-
5,-

Avocado filled with Hummus
Piment d'Espelette | old balsamic vinegar - *vegan*
on request with baked egg
fried veal or pickled salmon

17,-
3,-
6,-

Burrata - *vegetarian*
marinated tomatoes | olive oil | sea-salt

18,-

SOUPS

Beef Tea | Oxtail praline
The beef tea is first prepared like a beef broth. It is then processed into the most concentrated form in the oven for at least 3 hours.

11,-

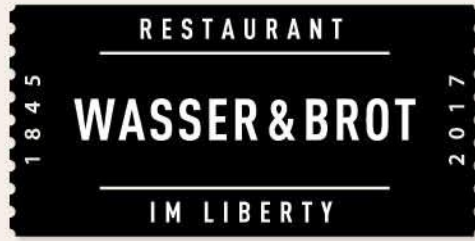
Sugar Snap foam soup | Lime relish
Scallop | Conchiglioni

12,-

Yellow lentils - *vegan*
mint | Ceylon curry

9,-





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

Duck breast | Peanut caramel Pomegranate Jus | wild broccoli | Potato tartlets 38,-

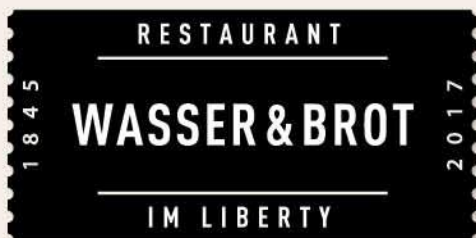
Veal osso buco
Port figs | Barley risotto 32,-

Swabian-Hall pork chop
smoked celery puree | Wild rice crustles 36,-

Beef fillet from the Charolais cow
Café de Paris butter au gratin | grilled vegetables
Fries | Truffle mayo
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.
200gr 45,-

To share - for 2 persons
Chateaubriand | sea salt
grilled vegetables | Duchess potatoes 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 110,-





 FISH

Whole grilled Sea Bream
Spinach | Wild rice risotto 32,-

Baked pikeperch dumplings
fermented beetroot | Horseradish foam 34,-

LIBERTY Steckerlfisch
Herb salad | potato salad | White bean salad
Eggplant cream 28,-

The Steckerlfisch is a specialty from the Bavarian foothills of the Alps and Upper Austria. Our trout from local breeding is marinated and grilled on a stick, the "Steckerl", over the charcoal.

 VEGETARIAN & VEGAN

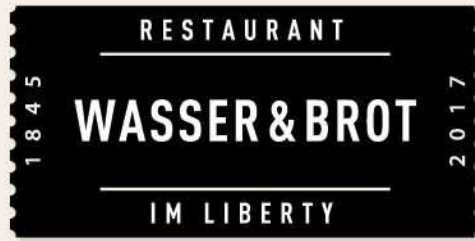
Roasted farmers bread - *vegetarian*
fried egg | truffle 21,-

Whole cauliflower - *vegan*
Hummus | cauliflower puree | roasted Breadcrumbs 16,-

Vegetable bowl | marinated tofu - *vegan*
herb salad | Grape vinaigrette 16,-

Truffle Tagliatelle - *vegetarian* 28,-





DESSERT

Raspberry Crème brûlée | Sour Cream

8,-

Kadaifi
yogurt ice cream | Cherry

11,-

„Kadaif“, also called angel hair, is a sweet pastry from the Balkan and Oriental regions. It is made from fine threads of dough.

Tartlets from white vineyard peach
crispy oats | dark biscuit

12,-

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



HOTEL LIBERTY

