

ENGLISH



Our opening hours:

Tuesday to Sunday from 5 p.m. to 10 p.m.

Monday is closed

We look forward to welcoming you

All food and drinks are vegan

*Payment options:
Cash / EC / Credit Cards*

All prices in EURO incl. VAT

Last updated: 01.05.2024

www.vaust.berlin

In case of allergies, please ask our staff for the list of ingredients

Set menu

Lentil tartare

*Pickled leek, spring onion
and potato chips*

Chilled cucumber soup

With fennel and dill

Potato dumplings

Rocket, tomatoes and yeast sauce

Fried asparagus

*with potatoe and tarragon millefeuille
and asparagus sauce*

Three varieties of kumquat

*Tangeringe ice cream,
tarragon oil*

can only be ordered as a menu

5-course: € 55.00

4-course: € 47.00

3-course: € 39.00

Starter

<i>Small snack</i>	8,-
<i>apple-onion lard, pickled vegetables, and fresh bread</i>	
<i>Romaine lettuce</i>	9,-
<i>in a creamy tomato and caper dressing, pickled radishes, pickled chickpeas and croutons</i>	
<i>Panisse</i>	7,-
<i>Chickpea fries with with lemon thyme aioli</i>	
<i>Currywurst</i>	7,50
<i>Homemade seitan tofu wurst with curry ketchup and braised onions (optionally additionally with homemade, spicy habanero sauce)</i>	
<i>Lentil tartare</i>	10,-
<i>Pickled leek, spring onions and potato chips</i>	
<i>Chilled cucumber soup</i>	10,-
<i>with fennel and dill</i>	

Mains

Lasagna alla Bolognese

17,-

*Sunflower seed Bolognese, béchamel sauce,
green olive "parmesan"
-with basil olive oil or crispy chili oil*

Fried asparagus

22,50

*O with potato and tarragon millefeuille
and asparagus sauce*

Seitan rolled roast

25,-

*with carrot and herb filling, balsamic sauce
and chard vegetables*

Dessert

<i>Dark Chocolate Cake</i>	9,-
<i>with creamy ganache, chocolate shavings, Chocolate sauce and whipped cream</i>	
<i>Coffee Parfait</i>	9,-
<i>hazelnut crumble, caramel sauce and chocolate shavings</i>	
<i>Three varieties of Kumquat</i>	9,50
<i>Tangerine ice cream and tarragon oil</i>	
<i>Marzipan cake</i>	10,50
<i>piece of marzipan cake made from poppy seed sponge cake, white chocolate mousse with marzipan cover and amaretto cream</i>	

Home-brewed beer

Vaust Pils

*Refreshing pilsner with
a balanced hop aroma*

0,3l 4,-
0,5l 5,50

Vaust Dunkel

*Malty beer with roasted aromatics
and a slight hop note*

0,3l 4,-
0,5l 5,50

Beer Mix Varieties

*Vaust Pils with lime-mint syrup,
Mango chili, or as Alster with lemon*

0,3l 4,-
0,5l 5,50

From other breweries

Franziskaner Hefeweizen

Light or alcohol-free

0,5l 5,50

Jever Fun Non-Alcoholic Pilsener

0,5l 5,50

Berliner Kindl Weisse with or without syrup

0,33 4,50
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*Syrup: raspberry, woodruff, lime-mint, mango-chili or
elderflower*

Non-alcoholic beverages

<i>Vöslauer water without or sparkling</i>	0,25l	3,-
<i>Spreequell water classic</i>	0,75l	6,-
<i>St. Leonhardt Water still or medium</i>	1,0l	8,-
<i>Homemade lemonade</i>	0,4l	5,-
<i>with limes and sparkling water</i>		
<ul style="list-style-type: none">• <i>Lime-Mint</i>• <i>Mango Chili</i>• <i>Grapefruit Hibiscus</i>• <i>Ginger Lemongrass</i>		
<i>Fritz Kola (also without sugar)</i>	0,33l	4,50
<i>Apple juice</i>	0,2l	3,-
	0,4l	4,50
<i>Apple juice spritzer</i>	0,2l	2,50
	0,4l	4,-

Hot drinks / coffee

<i>Espresso, Coffee</i>	Cup	3,-
<i>Cappuccino</i>	Cup	3,50
<i>Tea ask for the tea menu</i>	Glass	3,-
<i>Hot chocolate</i>	Glass	4,50

White wine

Grüner Veltliner , dry, organic, 2021, Huber	0,1ℓ	5,-
<i>Greenish-yellow, scent of apple and cassis, nice fruit-acidity interplay</i>	0,2ℓ	8,50
	Fl. 1,0ℓ	35,-

Cabernet blanc , dry 2022, Prieur	0,1ℓ	5,-
<i>exotic fruit, fresh, lively</i>	0,2ℓ	8,50
	Fl. 0,75ℓ	25,-

Rosé wine

Pinot noir rosé dry 2021 – Marquez de caceres	0,1ℓ	5,-
<i>Fruity, berry</i>	0,2ℓ	8,50
	Fl. 0,75ℓ	25,-

Red wine

Dos Puntos tinto dry, organic, 2021	0,1ℓ	5,-
<i>Deep cherry red, scent of blueberries, plums and violets, round and juicy</i>	0,2ℓ	8,50
	Fl. 0,75ℓ	25,-

Sangre de toro dry, 2022, Torres	0,1ℓ	5,50
<i>Red fruit, spicy note</i>	0,2ℓ	9,-
	Fl. 0,75ℓ	28,-

Wine spritzers

<i>White wine spritzer with lime-mint syrup</i>	0,2l	7,-
<i>Pure white wine spritzer</i>	0,2l	6,-
<i>Rosé spritzer with elderflower syrup</i>	0,2l	7,-
<i>Pure rosé wine spritzer</i>	0,2l	6,-

Prosecco

<i>La Gioiosa Frizzante Blanco</i>	0,1l	5,-
	0,75l	25,-

Cocktails

<i>Hugo</i>		8,-
<i>Prosecco, elderflower syrup, sparkling water, mint, Limes</i>		
<i>Aperol Spritz</i>		9,50
<i>Prosecco, Aperol, Sparkling Water</i>		
<i>Raspberry Daiquiri</i>		10,-
<i>Raspberry, lime mint syrup, rum</i>		

Gin

Gin and tonic

9,-

*Tanqueray Gin 5cl, Schweppes Tonic 0,2l, ice, lime quarter
Also alcohol-free possible with Tanqueray Gin 0.0%*

Digestif

<i>Williams Christmas Pears Pircher 42%</i>	<i>2 cl</i>	<i>5,-</i>
<i>Mirabelle fruit brandy Pircher 40%</i>	<i>2 cl</i>	<i>5,-</i>
<i>Plum water Schladerer 42%</i>	<i>2 cl</i>	<i>5,-</i>
<i>Hazelnut Spirit Pircher 30 %</i>	<i>2 cl</i>	<i>5,-</i>
<i>Jägermeister Herbal Liqueur 35 %</i>	<i>2 cl</i>	<i>4,-</i>
<i>Averna Herbal Bitter Liqueur 29%</i>	<i>2 cl</i>	<i>4,-</i>
<i>Jameson Irish Whiskey 40%</i>	<i>4 cl</i>	<i>8,-</i>

