

Vaust WEINBAR

BRAUEREIGASTSTÄTTE

We are pleased to welcome you in our restaurant

all foods and drinks are vegan

*Visit our homepage
vaust.berlin*



*We accept:
CASH / GIROCARD / CREDITCARDS / AMEX*

*All prices in Euro include tax
03.01.2023*

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

Monthly menu

Mushroom arancino 10,50

*Mushroom risotto balls breaded and fried,
on rocket salad with cranberry sauce*

Cabbage roll 18,-

*stuffed with lentils, mustard jus, roasted
Brussels sprouts, root parsley puree and fried
and fried dumplings*

Lime Panna Cotta 10,50

*on a blueberry layer, with plucked milkcake
and white chocolate*

Menu price

34,-

Courses can also be ordered separately

Starters

Vesper platter

13,-

*Various homemade soy-/seitan sausages.
Apple and onion lard, marjoram cream,
cornichons, ègg`-salad , green sauce
and fresh bread*

Lamb´s lettuce

8,50

*with potato dressing, juniper walnuts, bread
chips and fresh apple*

Swabian Mini-Ravioli

9,-

*with kale filling, celery puree, kale mustard pesto,
roasted sunflower seeds*

Soup of the day

5,50

Served in a small soup cup

*As a welcome we serve a bread basket with
Rapeseed oil and seasoning salt*

Snacks

Panisse

6,-

Chickpea fries with truffle mayo

Curry sausage

6,50

*Homemade seitan/- tofu sausage with curry
ketchup and braised onions
(optionally with homemade habanero sauce)*

„Egg“ salad

5,50

*With tomato, cucumber, radish, herb dip
and bread basket*

Main courses

- Miso spaetzle* 13,-
Fried spaetzle in creamy miso sauce, with chervil pesto, sweet and sour shallots and crisped
- Tempeh meatballs Königsberger style* 16,50
Tempeh meatballs in caper sauce with boiled potatoes and sweet and sour beet
- Celery-lentil schnitzel* 19,-
fried in crispy breading, with porcini mushroom-sauce, mashed potatoes and coleslaw

Dessert

Dark chocolate cake 6,-

*with creamy ganache, chocolate shavings,
chocolate sauce and whipped cream*

Pomelo parfait 9,-

on a citrus topping and cardamom crumble

Grandma's marzipan cake 10,50-

*Piece of marzipan cake made of poppy seed
sponge, white chocolate mousse with
marzipan coating and amaretto cream*

Beer

Vaust Pilsner

Refreshing Pilsner with a balanced hop aroma

0,3l 3,50

0,5l 5,-

Vaust Dark

Malty beer with roasted aromas and a light hop note

0,3l 3,50

0,5l 5,-

Beer-Mix

*Vaust-Pilsner with homemade sirup (lime-mint, mango-chili)
or citro-lemonade*

0,3l 3,50

0,5l 5,-

Other breweries

Wheat beer Franziskaner

0,5l 5,-

Light or nonalcoholic

Jever Fun non-alcoholic pilsener

0,5l 5,-

Berliner Kindl Weisse sour beer

0,33l 4,-

*Sirup: raspberry, woodruff, lime-Mint, Mango-Chili
or elderflower*

Non-Alcoholic drinks

<i>Vöslauer water still or classic</i>	0,25l	2,-
<i>Spreequell water classic</i>	0,75	5,-
<i>St. Leonhardt water still oder medium</i>	1,0l	6,50
<i>Homemade lemonade</i>	0,4l	4,50
<i>With lime and sparkling water</i>		
<ul style="list-style-type: none">• <i>Lime-Mint</i>• <i>Mango-Chili</i>• <i>Grapefruit-Hibiskus</i>• <i>Herb lemonade</i>		
<i>Fritz Cola (also without sugar)</i>	0,33l	4,-
<i>Apple juice</i>	0,2l	2,50
	0,4l	4,-
<i>Apple juice mixed with sparkling water</i>	0,2l	2,00
	0,4l	3,50

Hot drinks

<i>Espresso, coffee, Americano</i>	Tasse	2,50
<i>Cappuccino with soydrink</i>	Tasse	3,50
<i>Latte Macchiato with soydrink</i>	Glas	4,-
<i>Tea</i>	Glas	3,-
<i>Hot chocolate with soydrink</i>	Glas	4,-

Whitewine

<i>Green Veltliner dry, 2020, Huber</i>	0,1ℓ	4,-
	0,2ℓ	7,-
	1,0 ℓ	30,-
<i>Viña Sol dry, 2020, Miguel Torres</i>	0,1ℓ	4,50
	0,2ℓ	7,50
	0,75ℓ	23,-
<i>Marqués de Cáceres blanco Viura, dry 2021</i>	0,1ℓ	4,50
	0,2ℓ	7,50
	0,75ℓ	23,-
<i>Whitewine spritzer with limemint-syrup</i>	0,2ℓ	6,-
<i>Whitewine spritzer</i>	0,2ℓ	4,50,-

Roséwine

<i>Mesta rosado, dry, 2020</i>	0,1ℓ	4,-
	0,2ℓ	7,-
	0,75ℓ	23,-
<i>Rosé-Spritzer with elderflower-syrup</i>	0,2ℓ	6,-

Redwine

<i>Dos Puntos tinto, dry, 2021</i>	0,1ℓ	4,-
	0,2ℓ	7,-
<i>Sangre de toro, dry, 2019</i>	0,1ℓ	5,50
	0,2ℓ	9,-
	0,75ℓ	28,-

Prosecco

<i>La Gioiosa Frizzante Blanco</i>	0,1l	3,-
	0,75l	17,-
<i>Mionetto Prosecco DOC Treviso Brut</i>	0,75l	30,-

Cocktails

<i>Hugo</i>		6,50
<i>Prosecco, elderflower syrup, water, mint, limes</i>		
<i>Aperol Spritz</i>		7,50
<i>Prosecco, Aperol, sparkling water</i>		
<i>Raspberry-mint-Daiquiri</i>		8,50
<i>raspberry, lime and mint syrup, rum</i>		

Digestif

<i>Williams Pears Pircher 42%</i>	2 cl	4,50
<i>Hazelnut spirit Pircher 30 %</i>	2 cl	4,50
<i>Mirabelle Fruit brandy Pircher 40%</i>	2 cl	4,50
<i>Plum brandy fruit brand Schladerer 42%</i>	2 cl	4,50
<i>Jägermeister Kräuterlikör 35 %</i>	2 cl	3,50
<i>Averna Kräuter-Bitterlikör 29%</i>	2 cl	3,50
<i>Jameson Irish Whiskey 40%</i>	4 cl	7,-

