

*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  
01.05.2023*

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

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

# *Monthly menu*

*Asparagus ceviche* 10,50  
*with cucumber, celery, pink onions  
and coriander cream*

*Stewed turnips* 18,-  
*with roasted sugar snap peas, baby corn,  
sherry sauce, light vegetable mousseline,  
pickled carrots, corn sand  
and dill gremolata*

*Poached rhubarb* 10,50  
*with semi-frozen rhubarb-cookie mixture,  
rose hibiscus milk and rice flour crumble*

*Menu price*

*34,-*

*Courses can also be ordered separately*

# Starters

## *Vesper platter*

14,-

*dried paprika and garlic sausage, beetroot sausage, thyme cream cheese, pickled vegetables, apple and onion lard, Remoulade and fresh bread*

## *Spinach salad*

8,50

*with sesame dressing, roasted potatoes, sun-dried tomatoes and pickled radishes*

## *Gewickelte Maultäschchen*

9,50

*with wild garlic filling, carrot consommé, pickled green asparagus, black garlic aioli and potato crunch*

## *Panisse*

6,-

*Chickpea fries with truffle mayo*

## *Curry sausage*

7,-

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

# *Main courses*

## *Miso spaetzle*

14,-

*fried Knöpfle spaetzle in creamy miso-cashew sauce, with miso-lemon cream, parsley and roasted shallots*

## *Pan fried asparagus heads*

18,-

*with peeled peas-falafel, tarragon-potatoes, asparagus cream and herb oil*

## *Buffalo cauliflower wings*

17,-

*on flatbread with smoked bean puree, herb salad, Jerusalem artichoke chips, pickled shallots and fermented paprika-garlic sauce*

## *Dessert*

- Dark chocolate cake* 6,-  
*with creamy ganache, chocolate shavings, chocolate sauce and whipped cream*
- Raspberry parfait* 9,-  
*with white chocolate sauce and lemon 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"><li>• <i>Lime-Mint</i></li><li>• <i>Mango-Chili</i></li><li>• <i>Grapefruit-Hibiskus</i></li><li>• <i>Ginger Lemongras</i></li></ul>		
<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</i>	<i>Tasse</i>	2,50
<i>Cappuccino with soydrink</i>	<i>Tasse</i>	3,50
<i>Tea ask for the tea menu</i>	<i>Glas</i>	3,-
<i>Hot chocolate with soydrink</i>	<i>Glas</i>	4,-



## Whitewine

<i>Green Veltliner dry, 2021, Huber</i>	0,1ℓ	4,50
	0,2ℓ	7,50
	1,0 ℓ	32,-
<i>Riesling, dry 2019</i>	0,1ℓ	4,50
	0,2ℓ	7,50
	0,75ℓ	24,-
<i>Blanc de noir, dry 2021</i>	0,1ℓ	4,50
	0,2ℓ	7,50
	0,75ℓ	24,-
<i>Whitewine spritzer with limemint-syrup</i>	0,2ℓ	6,-
<i>Whitewine spritzer</i>	0,2ℓ	4,50,-

## Roséwine

<i>Mesta rosado, dry, 2021</i>	0,1ℓ	4,50
	0,2ℓ	7,50
	0,75ℓ	24,-
<i>Rosé-Spritzer with elderflower-syrup</i>	0,2ℓ	6,-

## Redwine

<i>Dos Puntos tinto, dry, 2021</i>	0,1ℓ	4,50
	0,2ℓ	7,50
	0,75ℓ	24,-
<i>Pinot noir, dry, 2016, Prieur</i>	0,1ℓ	5,-
	0,2ℓ	8,-
	0,75ℓ	26,-

<i>Whitewine spritzer with limemint-syrup</i>	0,2ℓ	6,-
<i>Whitewine spritzer</i>	0,2ℓ	4,50,-

## *Prosecco*

<i>La Gioiosa Frizzante Blanco</i>	0,1ℓ	3,-
	0,75ℓ	17,-

## *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>		
<i>Gin Tonic</i>		9,-
<i>Tanqueray Gin, Schweppes Tonic, lime, ice</i>		

## *Digestif*

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

