



Our opening hours:

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

Sunday brunch from 10 a.m. to 3 p.m.

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: 01.11.2023*

www.vaust.berlin

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

Menu

Wild Rice Salad

*Feta, baked beetroot
and lamb's lettuce foam*

Pearl barley risotto

*with radicchio, herb cream
and celery-parsley dust*

Wedding soup

pickled vegetables, onion oil and baked peas

Potato dumplings half and half

*with plum filling, porcini mushroom crumbs,
winter jus and red cabbage*

Sweet pierogi

*with blueberry filling
on cashew ricotta and caramel*

can only be ordered as a menu

5-course: € 50.00

3-course: salad + dumplings + pie: € 34.00

4-course: salad + risotto + dumplings + pie: € 43.00

Starters

<i>Snack platter</i>	14,-
<i>dried bell pepper and garlic sausage, beetroot sausage, mustard cream, pickled vegetables, apple-onion lard, remoulade and fresh bread</i>	
<i>Lamb's lettuce</i>	9,-
<i>with raspberry dressing, baked beetroot, lentil cashew "feta" and roasted walnuts</i>	
<i>Panisse</i>	6,50
<i>Chickpea fries with truffle mayo</i>	
<i>Currywurst</i>	7,-
<i>Homemade seitan tofu wurst with curry ketchup and braised onions (optionally additionally with homemade, spicy habanero sauce)</i>	
<i>Mushroom tartare</i>	10,50
<i>Mushrooms and shiitake with crisped capers, herb salad, and sourdough crackers</i>	

Mains

<i>Lasagna alla Bolognese</i>	<i>15,-</i>
<i>Sunflower seed bolognese, béchamel sauce, green olive "parmesan"</i>	
<i>Seitan Sour Beef</i>	<i>18,-</i>
<i>with gravy, dumplings half and half, Apple-red cabbage</i>	
<i>Savoy cabbage roulade</i>	<i>18,50</i>
<i>tempeh and lentil filling, ginger jus, baked pumpkin wedges and apple and potato puree</i>	

Dessert

<i>Dark Chocolate Cake</i>	7,-
<i>with creamy ganache, chocolate shavings, Chocolate sauce and whipped cream</i>	
<i>Rosemary Parfait</i>	9,-
<i>with baked pear and caramel popcorn</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>	
<i>Lavender Panna Cotta</i>	10,50
<i>with plum gel and hibiscus meringue</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,-

Jever Fun Non-Alcoholic Pilsener

0,5l 5,-

Berliner Kindl Weisse with or without syrup

*Syrup: raspberry, woodruff, lime-mint, mango-chili or
elderflower*

0,33l 4,50

Non-alcoholic beverages

<i>Vöslauer water without or sparkling</i>	0,25l	2,50
<i>Spreequell water classic</i>	0,75l	5,50
<i>St. Leonhardt Water still or medium</i>	1,0l	7,-
<i>Homemade lemonade</i>	0,4l	4,50
<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,-
<i>Apple juice</i>	0,2l	2,50
	0,4l	4,-
<i>Apple juice spritzer</i>	0,2l	2,-
	0,4l	3,50

Hot drinks / coffee

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

White wine

Grüner Veltliner , dry, organic, 2021, Huber	0,1ℓ	4,50
<i>Greenish-yellow, scent of apple and cassis, nice fruit-acidity interplay</i>	0,2ℓ	8,-
	Fl. 1,0ℓ	35,-
Blanc de noir , dry 2021, Prieur	0,1ℓ	4,50
<i>subtle Burgundy enamel</i>	0,2ℓ	8,-
	Fl. 0,75ℓ	25,-
Cabernet blanc , dry 2022, Prieur	0,1ℓ	4,50
<i>exotic fruit, fresh, lively</i>	0,2ℓ	8,-
	Fl. 0,75ℓ	25,-

Rosé wine

Marqués de Cáceres Rioja rosado dry 2021 -	0,1ℓ	4,50
<i>Rove.me</i>	0,2ℓ	8,-
<i>Fruity, berry</i>	Fl. 0,75ℓ	25,-

Red wine

Dos Puntos tinto dry, organic, 2021	0,1ℓ	4,50
<i>Deep cherry red, scent of blueberries, plums and violets, round and juicy</i>	0,2ℓ	8,-
	Fl. 0,75ℓ	25,-
Pinot Noir "Half Piece" dry, 2016, Prieur	0,1ℓ	5,-
<i>ripe, spicy tension, 3 years of wooden barrel aging</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	5,50
<i>Rosé spritzer with elderflower syrup</i>	0,2ℓ	6,-
<i>Pure rosé wine spritzer</i>	0,2ℓ	5,50

Prosecco

<i>La Gioiosa Frizzante Blanco</i>	0,1ℓ	4,-
	0,75ℓ	20,-

Cocktails

<i>Hugo</i>	7,50
<i>Prosecco, elderflower syrup, sparkling water, mint, Limes</i>	
<i>Aperol Spritz</i>	8,50
<i>Prosecco, Aperol, Sparkling Water</i>	
<i>Raspberry Daiquiri</i>	9,-
<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>

