

# 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: 01.04.2024*

*[www.vaust.berlin](http://www.vaust.berlin)*

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

# *Set menu*

*Turnip carpaccio*  
*Hazelnut vinaigrette,*  
*cress mayo, wild herbs*

*Creamy mushroom soup*  
*Pickled beech mushrooms,*  
*green asparagus*

*Potato dumplings*  
*In wild garlic sauce,*  
*tomato breadcrumbs*

*Seitan rolled roast*  
*with carrot and herb filling,*  
*balsamic sauce, chard vegetables*

*Three varieties of kumquat*  
*Tangerine 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>Snack platter</i>	15,-
<i>dried bell pepper and garlic sausage, beetroot sausage, mustard cream, pickled vegetables, apple-onion lard, remoulade 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>Turnip carpaccio</i>	10,-
<i>Hazelnut vinaigrette, cress mayo, wild herbs</i>	
<i>Creamy mushroom soup</i>	10,-
<i>Pickled beech mushrooms and green asparagus</i>	

# *Mains*

## *Lasagna alla Bolognese*

17,-

*Sunflower seed Bolognese, béchamel sauce,  
green olive "parmesan"*

*-with basil olive oil or crispy chili oil*

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## *Stuffed savoy cabbage*

22,50

*O with vegetable and shiitake filling  
on celeriac puree and escabeche*

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## *Seitan rolled roast*

25,-

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

# Dessert

<b><i>Dark Chocolate Cake</i></b>	9,-
<i>with creamy ganache, chocolate shavings, Chocolate sauce and whipped cream</i>	
<b><i>Coffee Parfait</i></b>	9,-
<i>hazelnut crumble, caramel sauce and chocolate shavings</i>	
<b><i>Three varieties of Kumquat</i></b>	9,50
<i>Tangerine ice cream and tarragon oil</i>	
<b><i>Marzipan cake</i></b>	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*

<i>Refreshing pilsner with</i>	0,3ℓ	4,-
<i>a balanced hop aroma</i>	0,5ℓ	5,50

## *Vaust Dunkel*

<i>Malty beer with roasted aromatics</i>	0,3ℓ	4,-
<i>and a slight hop note</i>	0,5ℓ	5,50

## *Beer Mix Varieties*

<i>Vaust Pils with lime-mint syrup,</i>	0,3ℓ	4,-
<i>Mango chili, or as Alster with lemon</i>	0,5ℓ	5,50

## *From other breweries*

<i>Franziskaner Hefeweizen</i>	0,5ℓ	5,50
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*Light or alcohol-free*

<i>Jever Fun Non-Alcoholic Pilsener</i>	0,5ℓ	5,50
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<i>Berliner Kindl Weisse with or without syrup</i>	0,33 ℓ	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"><li>• <i>Lime-Mint</i></li><li>• <i>Mango Chili</i></li><li>• <i>Grapefruit Hibiscus</i></li><li>• <i>Ginger Lemongrass</i></li></ul>		
<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*

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

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

## *Rosé wine*

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

## *Red wine*

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

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

