

ENGLISH



Our opening hours:

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

We look forward to welcoming you



*Payment options:
Cash / EC / Credit Cards*

*All prices in EURO incl. VAT
Services is not included*

Last updated: 01.08.2024

www.vaust.berlin

*Positive reviews
on Google are also very welcome*



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

Set menu

Tomato "Mozzarella"

Cashew mozzarella, tomato, basil, pumpernickel

Pea and mint cold dish

Pea, mint, soya yoghurt

Gnocchi

Gnocchi, yeast sauce, rocket salad

Radicchio / celery / mushrooms

Radicchio, jackfruit, mushrooms, seeds

Gin and tonic

*Gin, tonic, juniper, lemon, cucumber
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>Lollo Rosso salad</i>	9,-
<i>With Tofu and pomegranate with orange vinaigrette</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>Tomato "Mozzarella"</i>	10,-
<i>Cashew mozzarella, tomato, basil, pumpernickel</i>	
<i>Pea and mint cold dish</i>	10,-
<i>Pea, mint, soya yoghurt</i>	

Mains

Lasagna alla Bolognese

17,-

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

-with basil olive oil or crispy chili oil

Radicchio / celery / mushrooms

21,50

*Roasted radicchio with jackfruit, various
mushrooms and celery/apple puree*

Beet and mushroom seitan fillet

23,50

*Beetroot with celery-carrot puree,
blackberry jus and green beans*

Dessert

Dark Chocolate Cake 9,-
*with creamy ganache, chocolate shavings,
Chocolate sauce and whipped cream*

Entremet 9,-
White chocolat, cherry, cream

Gin - Tonic 9,50
Gin, tonic, juniper, lemon and cucumber

Lemon Tarte 10,-
*Piece of lemon tart on shortcrust pastry
with meringue*

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 wheat beer

Light or alcohol-free

0,5l 5,50

Jever Fun non-alcoholic light beer Pils

0,5l 5,50

Beck's non-alcoholic light beer Pils

0,33l 4,50

Berliner Kindl Weisse sour beer

with or without syrup

0,33l 4,50

*Syrup: raspberry, woodruff, lime-mint, mango-chili,
strawberry 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>Strawberry</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 with oat milk</i>	Cup	3,50
<i>Tea ask for the tea menu</i>	Glass	3,-
<i>Hot chocolate with oat milk</i>	Glass	4,50

White wine

Grüner Veltliner, dry, organic, 2023, Huber	0,1ℓ	5,-
<i>Greenish-yellow, scent of apple and cassis, nice fruit-acidity interplay</i>	0,2ℓ	8,50
	6tl. 1,0ℓ	35,-
Cabernet blanc, dry 2022, Prieur	0,1ℓ	5,-
<i>exotic fruit, fresh, lively</i>	0,2ℓ	8,50
	6tl. 0,75ℓ	25,-

Rosé wine

Rioja rosé dry 2022 – Marquez de caceres	0,1ℓ	5,-
<i>Fruity, berry</i>	0,2ℓ	8,50
	6tl. 0,75ℓ	25,-
Pinot noir rosé dry 2022 – Prieur, Pfalz	0,1ℓ	5,-
<i>Raspberry, strawberry, refreshing</i>	0,2ℓ	8,50
	6tl. 0,75ℓ	25,-

Red wine

Pinot noir tinto dry, 2016, Prieur, Pfalz	0,1ℓ	5,-
<i>Mature and spicy, aged in wooden barrels for 3 years</i>	0,2ℓ	8,50
	6tl. 0,75ℓ	25,-
Marqués de Cáceres dry, 2020, Torres	0,1ℓ	5,50
<i>Rioja-Crianze with aroma of Red fruit, spicy note</i>	0,2ℓ	9,-
	6tl. 0,75ℓ	30,-
Merlot, dry, biorebe, 2022, Italia	6tl. 0,25ℓ	8,-
<i>Aromas of various berries berries</i>		

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>		
<i>Mojito</i>		10,-
<i>Bacardi Blanca, lime juice, Mint, sugar, Soda</i>		
<i>Razz Mojito</i>		10,-
<i>Bacardi Razz, raspberry, lime juice, Mint, sugar, Soda</i>		

Gin

Gin 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>