



## *Vegan Restaurant / Brewery pub*

*Our opening hours: Monday to Sunday from 5 p.m. to 10 p.m.*

*All dishes and drinks are  Vegan*

*Payment options:  
Cash / EC / Credit Cards*

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

*Last updated: 01.12.2024*

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

# *Set menu*

## *Beet mousse*

*with lamb's lettuce granité  
and horseradish sauce*

## *Cauliflower cream soup*

*with sea buckthorn sauce  
and candied walnuts*

## *"Salmon" tofu*

*With tagliatelle, leek soup,  
honey" mustard sauce and sour cream espuma*

## *Braised kohlrabi*

*with potato gratin, celeriac puree  
and Brussels sprouts*

## *Miso caramel parfait*

*with speculoos crumble  
and mandarin sauce*

*5-course: € 55.00*

*4-course: € 47.00*

*3-course: € 39.00*

# *Starter*

<i>Snack platter</i>	10,-
<i>apple-onion lard, lever sausage made of kidney bean and tofu, pickled vegetables, coconut-cheese and fresh bread</i>	
<i>Lamb's lettuce salad</i>	9,-
<i>With quince and potato dressing, roasted pumpkin seeds 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>Beet mousse</i>	10,-
<i>with lamb's lettuce granité and horseradish sauce</i>	
<i>Cauliflower cream soup</i>	10,-
<i>with sea buckthorn sauce and candied walnuts</i>	

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# Mains

<b>Burger</b>	16,-
<i>Patty made from flaked oats, beet and wheat with kale, gherkins, caramelized onions, fried onions, mango chutney and homemade cheese” sauce in a brioche bun</i>	
<b>Spaetzle</b>	17,-
<i>in miso cream sauce, fried onions and pickled onions</i>	
<b>Braised kohlrabi</b>	21,50
<i>With potato gratin, celeriac puree and Brussels sprouts</i>	
<b>Seitan rolled roast</b>	24,50
<i>with plum and red cabbage, potato and parsnip puree and red cabbage jus</i>	

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# Dessert

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

***Prickley pear and lime*** 9,-  
*Prickly pear parfait with lime yogurt, juniper  
ganache and candied mulberries*

***Miso caramel parfait*** 10,-  
*with speculoos crumble and mandarin sauce*

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

*All dishes are vegan*

# 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 wheat beer</i>	0,5l	5,50
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*Light or alcohol-free*

<i>Jever Fun non-alcoholic light beer Pils</i>	0,5l	5,50
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<i>Beck's blue non-alcoholic light beer Pils</i>	0,33l	4,50
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<i>Berliner Kindl Weisse sour beer</i>	0,33l	4,50
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*with or without syrup*

*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>Orange ginger</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 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
<i>Mulled wine 0,2l</i>	Cup	6,-
<i>+with 2 cl shot</i>		8,50

# Wine

## White wine

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

## Rosé wine

<b>Pinot noir rosé</b> dry 2022 – Prieur, Pfalz	0,1ℓ	5,-
<i>Raspberry, strawberry, refreshing</i>	0,2ℓ	8,50
	<i>btl.</i> 0,75ℓ	25,-

## Red wine

<b>Pinot noir tinto</b> dry, 2016, Prieur, Pfalz	0,1ℓ	5,-
<i>Mature and spicy, aged in wooden barrels for 3 years</i>	0,2ℓ	8,50
	<i>btl.</i> 0,75ℓ	25,-
<b>Merlot</b> , dry, biorebe, 2022, Italia	<i>btl.</i> 0,25ℓ	8,-
<i>Aromas of various 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>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>

