

# ENGLISH



*Our opening hours:*

*Monday to Sunday from 5 p.m. to 10 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: 01.02.2024*

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

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

# *Menu*

## *Parisian kohlrabi*

*kohlrabi sautéed in jus served cold  
with kohlrabi relish and tarragon cream*

## *Tortelloni*

*On miso sauce with sesame chips and herb oil*

## *Watercress soup*

*Potato crunch and sour cream*

## *Braised leek*

*On spicy bean puree, leek mayo,  
baked parsley root and gremolata*

## *Spelt madeleine*

*Walnut milk, walnut paste  
and blood orange gel*

*can only be ordered as a menu*

*5-course: € 55.00*

*4-course: € 47.00*

*3-course: € 39.00*

# Starters

<b><i>Snack platter</i></b>	15,-
<i>dried bell pepper and garlic sausage, beetroot sausage, mustard cream, pickled vegetables, apple-onion lard, remoulade and fresh bread</i>	
<b><i>Lamb's lettuce</i></b>	9,-
<i>with raspberry dressing, baked beetroot, lentil cashew "feta" and roasted walnuts</i>	
<b><i>Panisse</i></b>	7,-
<i>Chickpea fries with truffle mayo</i>	
<b><i>Currywurst</i></b>	7,50
<i>Homemade seitan tofu wurst with curry ketchup and braised onions (optionally additionally with homemade, spicy habanero sauce)</i>	
<b><i>Parisian kohlrabi</i></b>	10,50
<i>kohlrabi sautéed in jus served cold with kohlrabi relish and tarragon cream</i>	

# *Mains*

## *Lasagna alla Bolognese*

17,-

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

## *Seitan Roulade*

26,-

*with smoked tofu-cucumber-mustard filling,  
port wine jus, princess beans  
and rosemary potatoes*

## *Braised leek*

21,50

*On spicy bean puree, leek mayo,  
baked parsley root and gremolata*

## *Dessert*

### *Dark Chocolate Cake*

8,-

*with creamy ganache, chocolate shavings,  
Chocolate sauce and whipped cream*

### *Coffee Parfait*

9,-

*hazelnut crumble, caramel sauce  
and chocolate shavings*

### *Marzipan cake*

10,50

*piece of marzipan cake made from poppy seed  
sponge cake, white chocolate mousse with  
marzipan cover and amaretto cream*

### *Spelt madeleine*

10,50

*Walnut milk, walnut paste and blood orange gel*

# *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* 0,5l 5,50

*Light or alcohol-free*

*Jever Fun Non-Alcoholic Pilsener* 0,5l 5,50

*Berliner Kindl Weisse with or without syrup* 0,33l 4,50

*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><li>• <i>Plum cinnamon (cold or hot /+2cl rum 8,-)</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>Grüner Veltliner, dry, organic, 2021, Huber</b>	0,1ℓ	5,-
<i>Greenish-yellow, scent of apple and cassis, nice fruit-acidity interplay</i>	0,2ℓ	8,50
	Fl. 1,0ℓ	35,-
<b>Blanc de noir, dry 2021, Prieur</b>	0,1ℓ	5,-
<i>subtle Burgundy enamel</i>	0,2ℓ	8,50
	Fl. 0,75ℓ	25,-
<b>Cabernet blanc, dry 2022, Prieur</b>	0,1ℓ	5,-
<i>exotic fruit, fresh, lively</i>	0,2ℓ	8,50
	Fl. 0,75ℓ	25,-

## Rosé wine

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

## Red wine

<b>Dos Puntos tinto dry, organic, 2021</b>	0,1ℓ	5,-
<i>Deep cherry red, scent of blueberries, plums and violets, round and juicy</i>	0,2ℓ	8,50
	Fl. 0,75ℓ	25,-
<b>Pinot Noir "Half Piece" dry, 2016, Prieur</b>	0,1ℓ	5,50
<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	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>

