

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: 01.07.2024

www.vaust.berlin

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

Set menu

Yogurt / cucumber / lettuce

*Yoghurt cream with lemon gel, cucumber, lettuce granité
and thyme crackers*

Herb / cress / chicory soup

*Cold herb soup with chicory salad
and garden cress*

Pumpkin ravioli / sage / wild herbs

*Pumpkin ravioli with sage butter, tomatoes
and wild herb salad*

Beetroot and mushroom seitan / chanterelles / blackberry

*Beetroot and mushroom seitan steak with celeriac and
carrot puree, blackberry jus and fried chanterelles*

Strawberry / basil / Prosecco

*Strawberry cream with strawberry salad
and Prosecco espuma*

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>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>Yogurt / cucumber / lettuce</i>	10,-
<i>Yoghurt cream with lemon gel, cucumber, lettuce granité and thyme crackers</i>	
<i>Herb / cress / chicory soup</i>	10,-
<i>Cold herb soup with chicory salad and garden cress</i>	

Mains

Lasagna alla Bolognese

17,-

*Sunflower seed Bolognese, béchamel sauce,
green olive "parmesan"
-with basil olive oil or crispy chili oil*

Eggplant and pea

21,50

*Eggplant -puree, -croquette and -soil
with pea puree, fried sugar snap strips
and affila cress*

Seitan steak / chanterelles / blackberry

23,50

*Beetroot and mushroom seitan steak with
celeriac and carrot puree, blackberry jus and
fried chanterelles*

Dessert

Dark Chocolate Cake	9,-
<i>with creamy ganache, chocolate shavings, Chocolate sauce and whipped cream</i>	
Entremet	9,-
<i>White chocolat, cherry, cream</i>	
Strawberry / basil / Prosecco	9,50
<i>Strawberry cream with strawberry salad and Prosecco espuma</i>	
Marzipan cake	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>Beck's non-alcoholic Pilsener</i>	0,33l	4,50
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<i>Berliner Kindl Weisse with or without syrup</i>	0,33l	4,50
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*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>Ginger Lemongrass</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

<i>Grüner Veltliner, dry, organic, 2023, Huber</i>	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,-

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

Rosé wine

<i>Pinot noir rosé dry 2022 – Marquez de caceres</i>	0,1ℓ	5,-
<i>Fruity, berry</i>	0,2ℓ	8,50
	<i>Fl.</i> 0,75ℓ	25,-

Red wine

<i>Dos Puntos tinto dry, organic, 2022</i>	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,-

<i>Marqués de Cáceres dry, 2019, Torres</i>	0,1ℓ	5,50
<i>Rioja-Crianze with aroma of 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>	<i>0,2l</i>	<i>7,-</i>
<i>Pure white wine spritzer</i>	<i>0,2l</i>	<i>6,-</i>
<i>Rosé spritzer with elderflower syrup</i>	<i>0,2l</i>	<i>7,-</i>
<i>Pure rosé wine spritzer</i>	<i>0,2l</i>	<i>6,-</i>

Prosecco

<i>La Gioiosa Frizzante Blanco</i>	<i>0,1l</i>	<i>5,-</i>
	<i>0,75l</i>	<i>25,-</i>

Cocktails

<i>Hugo</i>		<i>8,-</i>
<i>Prosecco, elderflower syrup, sparkling water, mint, Limes</i>		
<i>Aperol Spritz</i>		<i>9,50</i>
<i>Prosecco, Aperol, Sparkling Water</i>		
<i>Raspberry Daiquiri</i>		<i>10,-</i>
<i>Raspberry, lime mint syrup, rum</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>

