

ENGLISH



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: 31.08.2024

www.vaust.berlin

*Positive reviews
on Google, TripAdvisor, ...
are also very welcome*



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

Set menu

Antipasti

Pita bread, tzatziki, puff pastry pockets, stuffed peppers and vine leaves, tapenade and tomato balls

White bean soup

Tomato soup with giant white beans

Artichokes

*Artichokes deep-fried in batter
with yellow bean dip*

Moussaka

*Eggplant and potato casserole with stuffed tomato and
raw vegetable salad*

Yeast balls

*Deep-fried yeast balls with maple syrup,
pistachios and orange-cinnamon compote*

5-course: € 55.00

4-course: € 47.00

3-course: € 39.00

Starter

<i>Snack plate</i>	10,-
<i>apple-onion lard, lever sausage made of kidney bean and tofu, pickled vegetables and 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>Antipasti</i>	10,-
<i>Pita bread, tzatziki, puff pastry pockets, stuffed peppers and vine leaves, tapenade and tomato balls</i>	
<i>Artichokes</i>	10,-
<i>Artichokes deep-fried in batter with yellow bean dip</i>	
<i>White bean soup</i>	10,-
<i>Tomato soup with giant white beans</i>	

Mains

<i>Swiss spaetzle</i>	17,-
<i>in miso cream sauce, fried onions and pickled onions</i>	
<i>Moussaka</i>	21,50
<i>Eggplant and potato casserole with stuffed tomato and raw vegetable salad</i>	
<i>Seitan roast</i>	23,50
<i>with roasted parsnip stick on white cabbage, baked potatoes and pomegranate sauce</i>	

Dessert

<i>Dark Chocolate Cake</i>	9,-
<i>with creamy ganache, chocolate shavings, Chocolate sauce and whipped cream</i>	
<i>Prickley pear and lime</i>	9,-
<i>Prickly pear parfait with lime yogurt, juniper ganache and candied mulberries</i>	
<i>Yeast balls</i>	10,-
<i>Deep-fried yeast balls with maple syrup, pistachios and orange-cinnamon compote</i>	
<i>Lemon Tarte</i>	10,-
<i>Piece of lemon tart on shortcrust pastry with meringue</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 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,
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>Orange ginger</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>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>