

# ENGLISH



## *Vegan Restaurant* *Brewery pub*

*Our opening hours:*

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

*We look forward to welcoming you*

*All dishes and drinks are  e g a n*

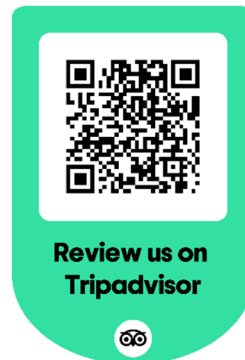
*Payment options:  
Cash / EC / Credit Cards*

*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*

## *Rice tartare*

*on white cabbage salad with sesame crackers*

## *Miso soup*

*with shiitake, spring onion, tofu and coriander*

## *Sushi*

*Variation of sushi with sweetcorn, watermelon  
and various vegetables*

## *Tofu schnitzel*

*With black rice, purple sweet potato puree,  
yuzu and teriyaki sauce*

## *Hazelnut mousse*

*with green tea gel and pear and ginger compote*

*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 pretzel</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>Rice tartar</i>	10,-
<i>on white cabbage salad with sesame crackers</i>	
<i>Miso soup</i>	10,-
<i>with shiitake, spring onion, tofu and coriander</i>	

# *Mains*

## *Lasagna alla Bolognese*

17,-

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

*-with basil olive oil or crispy chili oil*

## *Tofu schnitzel*

21,50

*With black rice, purple sweet potato puree,  
yuzu and teriyaki sauce*

## *Beet and mushroom seitan fillet*

23,50

*with celery-carrot puree, blackberry jus and  
fennel vegetables*

# *Dessert*

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

*Entremet* 9,-  
*dark chocolate, cherry, cream*

*Hazelnut mousse* 10,-  
*with green tea gel and pear and ginger compote*

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

# *Home-brewed beer*

## *Vaust Pils*

<i>Refreshing pilsner with</i>	<i>0,3l</i>	<i>4,-</i>
<i>a balanced hop aroma</i>	<i>0,5l</i>	<i>5,50</i>

## *Vaust Dunkel*

<i>Malty beer with roasted aromatics</i>	<i>0,3l</i>	<i>4,-</i>
<i>and a slight hop note</i>	<i>0,5l</i>	<i>5,50</i>

## *Beer Mix Varieties*

<i>Vaust Pils with lime-mint syrup,</i>	<i>0,3l</i>	<i>4,-</i>
<i>Mango chili, or as Alster with lemon</i>	<i>0,5l</i>	<i>5,50</i>

## *From other breweries*

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

<i>Jever Fun non-alcoholic light beer Pils</i>	<i>0,5l</i>	<i>5,50</i>
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<i>Beck's blue non-alcoholic light beer Pils</i>	<i>0,33l</i>	<i>4,50</i>
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<i>Berliner Kindl Weisse sour beer</i>	<i>0,33l</i>	<i>4,50</i>
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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"><li>• <i>Lime-Mint</i></li><li>• <i>Mango Chili</i></li><li>• <i>Orange ginger</i></li><li>• <i>Strawberry</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



## White wine

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

## Rosé wine

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

## Red wine

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