



## *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: 01.03.2025*

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

## *Set menu*

*Yoghurt with fennel and Granny Smith with rocket,  
green mayonnaise and tapioca cracker*

*White bean soup  
with marinated white beans and croutons*

*Artichokes with creamy cheese mousse  
and morel jus*

*Baked Jerusalem artichokes on beet puree with fried  
spinach leaves and pretzel crumble*

*Pumpkin mousse with pumpkin seed nougat and  
mandarin gel*

*5-course: € 55.00*

*4-course: € 47.00*

*3-course: € 39.00*

# *Starter*

*Snack platter* 10,-

*apple-onion lard, lever sausage made of kidney bean and tofu, pickled vegetables, coconut-cheese and fresh bread*

*Lamb's lettuce salad* 9,-

*With quince and potato dressing, roasted pumpkin seeds and croutons*

*Panisse* 7,-

*Chickpea fries with lemon thyme aioli*

*Currywurst* 7,50

*Homemade seitan tofu sausage  
with curry ketchup and braised onions  
(optionally additionally with homemade, spicy habanero sauce)*

*Currywurst with panisse* 12,-

## *Starter*

<i>Carpaccio of king oyster mushroom</i>	10,-
<i>with chimichurri, herb cream</i> <i>and wild herb salad</i>	
<i>White bean soup</i>	10,-
<i>With marinated white beans and croutons</i>	
<i>Yoghurt</i>	10,-
<i>with fennel and Granny Smith</i> <i>with rocket, green mayonnaise</i> <i>and tapioca cracker</i>	

## *Burger*

<i>Choose your patty</i>	“
<i>Beetroot-oats-wheat</i>	14,-
<i>or</i>	
<i>Spicy crusty Chik´n</i>	14,-
<i>with Lettuce, gherkins, caramelized apples,</i> <i>fried onions, wild garlic pesto and cheesy sauce</i> <i>in a brioche bun</i>	
<i>Burger with small portion of panisse</i>	17,-

# *Mains*

## *Spaetzle*

17,-

*in miso cream sauce, fried onions and pickled onions*

## *Baked Jerusalem artichokes*

21,50

*on beet puree with fried spinach leaves and pretzel crumble*

## *Seitan rolled roast*

24,50

*with plum and red cabbage, potato and parsnip puree and jus*

*All dishes are vegan*

# *Dessert*

## *Dark Chocolate Cake*

9,-

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

## *Pumpkin mousse*

9,-

*with pumpkin seed nougat and mandarin gel*

## *Carrot and açai parfait*

10,-

*with hibiscus mousse, meringue,  
açai gel and carrot chips*

*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><li>• <i>Hops-ginger-lime-citron</i></li></ul>		
<i>Fritz Kola (with / 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



# 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
	6tl. 1,0ℓ	35,-

## Rosé wine

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

<b>Merlot</b> , dry, biorebe, 2022, Italia	6tl. 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*

<i>Gin Tonic</i>		9,-
<i>Tanqueray Gin 5cl, Schweppes Tonic 0,2l, ice, lime quarter</i>		
<i>Also alcohol-free possible with Tanqueray Gin 0.0%</i>		

## *Digestif*

<i>Williams Christmas Pears Pircher 42%</i>	2 cl	5,-
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<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>

*Allergy information:*

*Wines contain sulphur dioxide and sulphites*

*All food and drinks are vegan,*

*i.e. do not contain lactose, eggs, fish, meat, crustaceans, molluscs*

*Please ask the staff about gluten, peanuts, sesame, soy, celery, lupins and mustard*

*Did you enjoy your stay with us? Then share your experience on Google, TripAdvisor, HappyCow, Facebook, Instagram and help us welcome new guests*

