

Vaust WEINBAR

BRAUEREIGASTSTÄTTE

We are pleased to welcome you in our restaurant

all foods and drinks are vegan

*Visit our homepage
vaust.berlin*



*We accept:
CASH / GIROCARD / CREDITCARDS / AMEX*

*All prices in Euro include tax
03.08.2022*

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

Monthly menu

Sugar snaps salad

9,-

*with pea sprouts in lime dressing,
on parsnip-wasabi puree, marjoram-mayo
and black sesame chips*

Mini peppers

16,-

*Stuffed with rice, on brandy velouté
with poached chanterelles, young carrots,
carrot green emulsion and potatoe muesli*

Blackberry buckwheat tartlet

11,-

*Buckwheat sponge cake, buckwheat brittle and
blackberry mousse*

Menu price

32,-

Courses can also be ordered separately

Starters

Vesper platter

12,-

*Various homemade soy-/seitan sausages.
Apple and onion lard, marjoram cream,
cornichons, ègg`-salad and fresh bread*

Mixed salad

9,50

*Baby Leaf with colourful vegetables in juniper
dressing with roasted buckwheat*

Fried Swabian Mini-Ravioli

9,-

*Three small Mini-Ravioli filled with sunflower
seeds on courgette cream with lime-chilli aioli and
radishes*

Soup of the day

5,50

Served in a small soup cup

*As a welcome we serve a bread basket with
Rapeseed oil and seasoning salt*

Snacks

Panisse

6,-

*Chickpea fries with truffle mayo
and pea shoots*

Curry sausage

6,-

*Homemade seitan/- tofu sausage with curry
ketchup and braised onions
(optionally with homemade habanero sauce)*

„Egg“ salad

5,50

*With tomato, cucumber, radish, herb dip
and bread basket*

Buffalo Cauliflower Wings

5,50

with sour cream and spring onions

Main courses

Miso spaetzle

13,-

Fried spaetzle in creamy miso sauce, with chervil pesto, sweet and sour shallots and crisped

Paprika braised vegetables

14,50

With bean mousse, polenta slice, parsley and rosemary needles

Tempeh-Schnitzel

Homemade tempeh in crispy breading and lemon

-with mixed salad

15,-

-with chanterelle cream

and carrot-potato rösti

19,50

Dessert

Dark chocolate cake 6,-

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

Redcurrant parfait 7,-

*On mirabelle plum compote with puffed rice
and basil elderberry pesto*

Grandma's marzipan cake 10,50-

*Piece of marzipan cake made of poppy seed
sponge, white chocolate cake with marzipan
coating, served with peach mousse*

Beer

Vaust Pilsner

Refreshing Pilsner with a balanced hop aroma 0,3l 3,50
0,5l 5,-

Vaust Dark

Malty beer with roasted aromas and a light hop note 0,3l 3,50
0,5l 5,-

Beer-Mix

Vaust-Pilsner with homemade sirup (lime-mint, mango-chili) or citro-lemonade 0,3l 3,50
0,5l 5,-

Other breweries

Wheat beer Franziskaner 0,5l 5,-

Light or nonalcoholic

Lammsbräu organic pale nonalcoholic 0,5l 5,50

Berliner Kindl Weisse sour beer 0,33l 4,-

Sirup: raspberry, woodruff, lime-Mint, Mango-Chili or elderflower

Non-Alcoholic drinks

<i>Vöslauer water still or classic</i>	0,25l	2,-
<i>Spreequell water classic</i>	0,75	5,-
<i>St. Leonhardt water still oder medium</i>	1,0l	6,50
<i>Homemade lemonade</i>	0,4l	4,50
<i>With lime and sparkling water</i>		
<ul style="list-style-type: none">• <i>Lime-Mint</i>• <i>Mango-Chili</i>• <i>Hops-Tonic</i>• <i>Ginger-lemongrass</i>		
<i>Fritz Cola (also without sugar)</i>	0,33l	4,-
<i>Apple juice</i>	0,2l	2,50
	0,4l	4,-
<i>Apple juice mixed with sparkling water</i>	0,2l	2,00
	0,4l	3,50

Hot drinks

<i>Espresso, coffee, Americano</i>	<i>Tasse</i>	2,50
<i>Cappuccino with soydrink</i>	<i>Tasse</i>	3,50
<i>Latte Macchiato with soydrink</i>	<i>Glas</i>	4,-
<i>Tea</i>	<i>Glas</i>	3,-
<i>Hot chocolate with soydrink</i>	<i>Glas</i>	4,-

Whitewine

<i>Green Veltliner dry, 2020, Huber</i>	0,1ℓ	4,-
	0,2ℓ	7,-
	1,0 ℓ	30,-
<i>Viña Sol dry, 2020, Miguel Torres</i>	0,1ℓ	4,50
	0,2ℓ	7,50
	0,75ℓ	23,-
<i>Marqués de Cáceres blanco Viura, dry 2021</i>	0,1ℓ	4,50
	0,2ℓ	7,50
	0,75ℓ	23,-
<i>Whitewine spritzer with limemint-syrup</i>	0,2ℓ	6,-
<i>Whitewine spritzer</i>	0,2ℓ	4,50,-

Roséwine

<i>Mesta rosado, dry, 2020</i>	0,1ℓ	4,-
	0,2ℓ	7,-
	0,75ℓ	23,-
<i>Rosé-Spritzer with elderflower-syrup</i>	0,2ℓ	6,-

Redwine

<i>Dos Puntos tinto, dry, 2020</i>	0,1ℓ	4,-
	0,2ℓ	7,-
<i>Pinot noir dry, 2016</i>	0,1ℓ	4,50
	0,2ℓ	7,50
	0,75ℓ	23,-

Prosecco

<i>La Gioiosa Frizzante Blanco</i>	0,1l	3,-
	0,75l	17,-
<i>Mionetto Prosecco DOC Treviso Brut</i>	0,75l	30,-

Cocktails

<i>Hugo</i>		6,50
<i>Prosecco, elderflower syrup, water, mint, limes</i>		
<i>Aperol Spritz</i>		7,50
<i>Prosecco, Aperol, sparkling water</i>		
<i>Raspberry-mint-Daiquiri</i>		8,50
<i>raspberry, lime and mint syrup, rum</i>		

Digestif

<i>Williams Pears Pircher 42%</i>	2 cl	4,50
<i>Mirabelle Fruit brandy Pircher 40%</i>	2 cl	4,50
<i>Plum brandy fruit brand Schladerer 42%</i>	2 cl	4,50
<i>Jägermeister Kräuterlikör 35 %</i>	2 cl	3,50
<i>Averna Kräuter-Bitterlikör 29%</i>	2 cl	3,50
<i>Jameson Irish Whiskey 40%</i>	4 cl	7,-

