

*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  
01.12.2022*

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

# *Monthly menu*

*Black salsify salad* 10,-  
*in yogurt-white wine dressing, orange-brandy emulsion, chives and buckwheat crispbread*

*Roast filled with red cabbage and chestnuts* 18,-  
*with dried fruit jus, short fried kale, potato gratin and kale mustard cream*

*Baked apple* 11,-  
*filled with marzipan, hazelnut and prune, served with roasted almonds, rum raisins and vanilla mousse*

*Menu price*

*34,-*

*Courses can also be ordered separately*

# Starters

*Vesper platter* 13,-

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

*Kale salad* 8,50

*with cranberry dressing, marinated winter  
vegetables and flaxseed crackers*

*Swabian Mini-Ravioli* 9,-

*with sunflower seed-apple filling on turnip puree  
with sweet chili mayo and dill emulsion*

*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*

**Curry sausage** 6,50

*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*

**Beetroot tartar** 5,50

*with caper mayo, bread chips and leek oil*

# *Main courses*

## *Miso spaetzle*

13,-

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

## *Tempeh ragout*

16,50

*with creamed spinach, napkin dumplings and sesame mayo*

## *Celery-lentil schnitzel*

19,-

*fried in crispy breading, with porcini mushroom-sauce, mashed potatoes and coleslaw*

## *Dessert*

*Dark chocolate cake* 6,-

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

*Tonka parfait* 9,-

*with pear compote and cinnamon crumble*

*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*

## *Punsch*

*Warm plum-cinnamon punch* 0,25l 4,-  
*punsch with 2cl Rum* 0,25l 6,50

## *Glühwein*

*Mulled wine* 0,25l 4,50

# 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*

*Jever Fun non-alcoholic pilsener* 0,5l 5,-

*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>	<i>0,25l</i>	<i>2,-</i>
<i>Spreequell water classic</i>	<i>0,75</i>	<i>5,-</i>
<i>St. Leonhardt water still oder medium</i>	<i>1,0l</i>	<i>6,50</i>
<i>Homemade lemonade</i>	<i>0,4l</i>	<i>4,50</i>
<i>With lime and sparkling water</i>		
<ul style="list-style-type: none"><li><i>• Lime-Mint</i></li><li><i>• Mango-Chili</i></li><li><i>• Grapefruit-Hibiskus</i></li><li><i>• Plum cinnamon star anise (also warm as punch or with rum 2cl +2,50€)</i></li></ul>		
<i>Fritz Cola (also without sugar)</i>	<i>0,33l</i>	<i>4,-</i>
<i>Apple juice</i>	<i>0,2l</i>	<i>2,50</i>
	<i>0,4l</i>	<i>4,-</i>
<i>Apple juice mixed with sparkling water</i>	<i>0,2l</i>	<i>2,00</i>
	<i>0,4l</i>	<i>3,50</i>

## *Hot drinks*

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

## 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,-

## 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>Hazelnut spirit Pircher 30 %</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,-

