

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
01.05.2022*

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

Monthly menu

Bread salad 9,-

*Dried potato bread marinated in
celery cider vinegar stock with celery
and cucumber, tomato mayo, pickled shallots
and lovage emulsion*

Chard rolls 16,-

*With beluga lentil tempeh filling,
On sweet potato-salt lemon puree, cherry
tomato-mangold pan,
lemongrass-ginger jus, dill cream
and lentil crunch*

Verbena parfait 8,50

*With blueberry mousse, meringue
and tarragon crumble*

Menu price

30,-

Courses can also be ordered separately

Starters

Vegetable platter

10,50

Marinated and pickled seasonal vegetables, herb cream, olives, and croutons

Vesper platter

12,-

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

Wild herb salad

9,50

With yogurt dressing, quiche corners filled with green asparagus, vegetable crudités

Soup of the day

5,50

Served in a small soup cup

As a welcome we serve a bread basket with

Snacks

Panisse 5,-

Chickpea fries with truffle mayo and pea shoots

Curry sausage 6,-

*Homemade seitan7- tofu sausage with curry ketchup
and braised onions*

Crispy fried Swabian Mini-Ravioli 6,50

*Three small potato-mushroom swabian mini-ravioli
with lemon aioli and pickled beetroot*

Main courses

Miso spaetzle 13,-

Fried spaetzle in creamy miso sauce, with fried onions, parsley and celery greens and dried tomatoes

Asparagus fricassee 14,50

With sun wheat- leek-pan, green sauce, polenta chips and spinach salad

Tempeh-Schnitzel 15,50

With mug bean sauce 'Hollandaise' style, pea mash and rosemary potatoes

Optional with fresh Beelitz asparagus (~150g) +6,50

Dessert

Raspberry sorbet 5,50

With lemon cream and almond brittle

Dark chocolate cake 6,-

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

Caramel flummery 7,-

*On strawberry sauce with prosecco elderberry mousse
and cornflakes crunch*

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>		
• <i>Lime-Mint</i>		
• <i>Mango-Chili</i>		
• <i>Hops-Tonic</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>	Tasse	2,50
<i>Cappuccino with soydrink</i>	Tasse	3,50
<i>Latte Macchiato with soydrink</i>	Glas	4,-
<i>Tea</i>	Glas	3,-
<i>Hot chocolate with soydrink</i>	Glas	4,-

Whitewine

<i>Green Veltliner dry, 2020, Huber</i>	0,1ℓ	4,-
	0,2ℓ	7,-
<i>Viña Sol dry, 2020, Miguel Torres</i>	0,1ℓ	4,50
	0,2ℓ	7,50
<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,-
<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>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,-

