



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: 01.11.2024

www.vaust.berlin

Set menu

Beet carpaccio

With yeast "parmesan" and salad bouquet

Soup

*Almond soup with grapes
and roasted almonds*

Croquettes

*made from béchamel sauce
with onions and herbs with green mayo*

Seitan and paprika "sausage"

*with turnip puree, boiled potatoes
and kale salad*

Profiterole

with orange granité

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 bread</i>	
<i>Lamb's lettuce salad</i>	9,-
<i>With quince and potato dressing, roasted pumpkin seeds and croutons</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>Beet carpaccio</i>	10,-
<i>With yeast "parmesan" and salad bouquet</i>	
<i>Almond soup</i>	10,-
<i>with grapes and roasted almonds</i>	

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Mains

Burger	16,-
<i>Patty made from flaked oats, beet and wheat with kale, gherkins, caramelized onions, fried onions, mango chutney and homemade cheese” sauce in a brioche bun</i>	
Spaetzle	17,-
<i>in miso cream sauce, fried onions and pickled onions</i>	
Seitan and paprika “sausage”	21,50
<i>with turnip puree, boiled potatoes and kale salad</i>	
Beet and mushroom seitan fillet	23,50
<i>with celery-carrot puree, blackberry jus and fennel vegetables</i>	

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Dessert

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

Prickley pear and lime 9,-
*Prickly pear parfait with lime yogurt, juniper
ganache and candied mulberries*

Profiterole 10,-
with orange granité

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

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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,
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"> • <i>Lime-Mint</i> • <i>Mango Chili</i> • <i>Orange ginger</i> 		
<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
<i>Mulled wine 0,2l</i>	Cup	6,-
<i>+with 2 cl shot</i>		8,50

White wine

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

Rosé wine

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

Red wine

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

