

*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  
02.09.2022*

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

# *Monthly menu*

*Smoked bean hummus* 9,-  
*With fennel salad, broad beans, pink radish,  
coriander greens, bread chips*

*Zucchini roll* 16,-  
*with potato-olive filling,  
dried tomato almond cream, herb cream sauce,  
chickpea chips and thyme aioli*

*Coconut Panna Cotta* 10,-  
*With cornflakes chip, condensed "milk",  
espresso gel, milkcake*

*Menu price*

*32,-*

*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*

## *Mixed salad*

8

*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

*Cauliflower baked with Barbeque-Chipotle-  
marinade, 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*

## *Baked pointed cabbage*

15,-

*with pumpkin puree, harissa mayo, spicy roasted sunflower seeds, millet fritters and watercress pesto*

## *Tempeh-Schnitzel*

19,-

*homemade tempeh in crispy breading, with mashed potatoes, porcini mushroom gravy, lemon and mixed salad*

# *Dessert*

*Dark chocolate cake* 6,-

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

*Lemoncello parfait* 9,-

*With mango compote, tonka bean crumble  
and hibiscus baizer*

*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>		
• <i>Lime-Mint</i>		
• <i>Mango-Chili</i>		
• <i>Grapefruit-Hibiskus</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>	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,-
	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>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,-

