



*We are pleased to welcome you in our restaurant*

*all foods and drinks are*



*Visit our homepage  
vaust.berlin*



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

*All prices in Euro include tax  
14.09.2020*

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

## *Starter*

- Sunflower seed Mozzarella*** 5,90  
*in tomato sauce, basil oil and garlic crostini*
- The antipasti from our own production*** 7,90  
*Herb quark, pickled Kalamata olives, marinated mushrooms and vegetables, dried tomatoes in oil and bread basket*
- Mixed leaf salad with herbs*** 8,90  
*in balsamic mustard or herb vinaigrette with marinated "Feta", pumpkin, daikon radish, carrot, roasted buckwheat and croutons*
- Potato-dark beer soup*** 7,20  
*with marjoram apples, leek straw and oil*
- Onion tart on puff pastry*** 9,80  
*with herb cream, cherry tomatoes, fried onions, smoked olive oil and herb salad*

*As a welcome present we offer a bread basket  
with rape seed oil and flavoring salt*

# *Fingerfood and side dishes*

***Snack plate*** 12,90

*Pumpkin seitan chorizo, smoked tofu in almond  
Miso agaves breading, apple and onion lard, eggplant  
tatar, Waldorf salad, pickled cucumber  
and bread basket*

***Berlin Curry Sausage*** 5,90

*Berlin Curry Sausage*

***...as main course*** 12,70

*with French fries and Waldorf salad with ketchup  
or Mayo*

***Side Salad*** 4,90

*Side Salad*

***French fries with ketchup or mayo*** 3,50

***Side dishes*** 1,50

- Extra bread basket*
- bowl of olives*
- Bowl of herb curd cheese*

## *Main courses*

*Celery Schnitzel* 12,90

*served with potato chorizo pan and lemon*

*Tempeh mushroom ragout* 13,90

*under dumplings in sesame crust, rocket salad and porcini mushroom chips*

*Raviolacci* 14,90

*With pumpkin and potato filling, pepper cherries, pumpkin slices, tarragon cream, pumpkin seeds*

## *Sweets and dessert*

*Dark chocolate cake* 5,90

*with creamy ganache and cream*

*White coffee mousse* 6,90

*chocolate sorbet, vanilla sponge cake and Raspberry Liquid*

*You will find further daily offers on the board in the guest room*

# Beer

*We brew both our beers ourselves on the  
Brewing plant of the Brewbaker Brewery in Berlin-Moabit*

<i><b>Vaust Pilsner</b></i>	<i>0,3l</i>	<i>3,50</i>
<i>Refreshing Pilsner with a balanced hop aroma</i>	<i>0,5l</i>	<i>4,90</i>
<i><b>Vaust Dark</b></i>	<i>0,3l</i>	<i>3,50</i>
<i>Malty beer with roasted aromas and a light hop note</i>	<i>0,5l</i>	<i>4,90</i>
<i><u>Beer-Mix</u></i>	<i>0,3l</i>	<i>3,50</i>
<i>Vaust-Pils with homemade sirup (lime-mint, mango-chili) or citro-lemonade</i>	<i>0,5l</i>	<i>4,90</i>
<i><b>Other breweries</b></i>		
<i>Wheat beer Franziskaner</i>	<i>0,5l</i>	<i>4,90</i>
<i>- Light, Clarified or Nonalcoholic</i>		
<i>Lammsbräu Bio</i>	<i>0,33l</i>	<i>4,90</i>
<i>- Pale non-alkoholic,</i>		
<i>- Dark non-alcoholic,</i>		
<i>- Glutenfree Pale with or without alcohol,</i>		
<i>- Malt-beer</i>		
<i>Berliner Kindl Weisse sour beer</i>	<i>0,33l</i>	<i>3,90</i>
<i>with or without syrup</i>		
<i>Syrup: raspberry, woodruff, lime-mint, mango-chili</i>		

## *Nonalcoholic drinks*

<i>Spreequell water still or classic</i>	<i>0,25l</i>	<i>2,20</i>
<i>St.Leonhardt water still or medium</i>	<i>1,0l</i>	<i>6,50</i>
<i>Homemade Lemonade with Lime und sparkling water</i>	<i>0,4l</i>	<i>4,50</i>
<i>- lime-mint</i>		
<i>- mango-chili</i>		
<i>Homemade iced tea from lemon verbena, lemon grass, mint, ginger and lime juice</i>	<i>0,4l</i>	<i>4,50</i>
<i>Rixdorf „Fassbrause“ flavored lemonade</i>	<i>0,2l</i>	<i>2,50</i>
	<i>0,4l</i>	<i>4,00</i>
<i>Spreequell citro lemonade</i>	<i>0,2l</i>	<i>2,60</i>
	<i>0,4l</i>	<i>4,10</i>
<i>Spreequell orange lemonade</i>	<i>0,2l</i>	<i>2,60</i>
	<i>0,4l</i>	<i>4,10</i>
<i>Vita Cola</i>	<i>0,2l</i>	<i>2,60</i>
	<i>0,4l</i>	<i>4,10</i>

## *Juices*

<i>Apple, Orange, cherry</i>	<i>0,2l</i>	<i>3,00</i>
	<i>0,4l</i>	<i>5,00</i>
<i>Juices mixed with water</i>	<i>0,2l</i>	<i>2,70</i>
	<i>0,4l</i>	<i>4,50</i>

## *Hot drinks*

<i>Espresso</i>	<i>cup</i>	<i>2,30</i>
<i>Cappuccino with soydrink</i>	<i>cup</i>	<i>3,60</i>
<i>Latte Macchiato with soydrink</i>	<i>cup</i>	<i>4,50</i>
<i>Tea</i>	<i>cup</i>	<i>2,90</i>
<i>Hot chocolate with soydrink</i>	<i>cup</i>	<i>4,00</i>

## *Wine*

### *White*

<i>Riesling dry 2018</i>	0,1ℓ	4,00
	0,2ℓ	6,60
	1,0ℓ	27,00
<i>Grüner Veltliner dry 2017</i>	0,1ℓ	4,20
	0,2ℓ	6,90
	1,0	28,00

### *Rosé*

<i>Rosé dry</i>	0,1ℓ	4,00
	0,2ℓ	6,60

### *Redwine*

<i>Spätburgunder dry 2017</i>	0,1ℓ	4,00
	0,2ℓ	6,60
	0,75ℓ	23,00
<i>Dos Puntos Organic dry 2018</i>	0,1ℓ	4,00
	0,2ℓ	6,60
	0,75ℓ	23,00

<i>Aperol Spritz Prosecco, Aperol, sparkling water</i>	0,2ℓ	7,50
<i>Whitewine-spritzer with lime-mint-syrup</i>	0,2ℓ	6,90
<i>Whitewine-spritzer</i>	0,2ℓ	4,90
<i>Rosé-spritzer with elderflowersyrup</i>	0,2ℓ	5,50
<i>Hugo Prosecco, elderflower syrup, water, mint, limes</i>	0,2ℓ	6,50

### *Prosecco*

<i>La Gioiosa Frizzante Blanco</i>	0,1ℓ	2,90
	0,75ℓ	17,00

## *Cocktails*

<i>Orange Blossom</i> (gin, orange juice, orange-sage syrup)	7,50
<i>Vodka Cucumber</i> (vodka, lime and lemon juice, cucumber syrup)	7,50
<i>Raspberry-mint-Daiquiri</i> (raspberry, lime and mint syrup, rum)	7,50
<i>Mojito</i> (rum, lime juice, mint, cane sugar, fizzy drink)	8,50
<i>Pina Colada</i> (coconut cream, dark and light rum, lime juice, pineapple juice)	8,50
<i>Homemade lemonades</i> (lime-mint, mango-chili) as long drink with 4cl Bacardi and ice cubes	6,50

## *Digestif*

<i>Baileys Almond on ice</i> 13%	4 cl	7,00
<i>Hazelnut Pircher</i> 30 %	2 cl	4,50
<i>Williams Pears Pircher</i> 42%	2 cl	4,50
<i>Mirabelle Fruit Brandy Pircher</i> 40%	2 cl	4,50
<i>Plum brandy fruit brandy Schladerer</i> 42%	2 cl	4,50
<i>Jägermeister herbal liquor</i> 35 %	2 cl	3,50
<i>Averna bitter liqueur</i> 29%	4 cl	7,50