

Welcome at

Vaust

Spring menu

All foods and drinks are



All prices include 19% tax

Status: 03/21/2017

We accept

EC / MAESTRO / CREDITCARDS

<http://www.vaust-berlin.de>



Tuesday - Saturday from 5 p.m.

Kitchen until 10:30 p.m.

starters / small dishes

Small mixed seasonal salad of baby leafs and wild herbs	€ 5,20
with balsamico-mustard vinaigrette	
Large mixed seasonal salad	€ 8,50
with balsamico-mustard vinaigrette	
Baked mushroom head	€ 8,50
On piquant millet quinoa base, parsley pesto and Braised onion cream	
Small snack	€ 5,90
Spent grain bread with homemade onion melt made of coconut-fat, rapeseed-oil, onions and apples	
Seitan-Curry-sausage	€ 5,90
With home currysauce made of organic tomato ketchup, spent grain bread	
Antipasti	€ 7,00
Five small glasses with olives, caperberries, dried tomatoes, chive-soy-curd, soy-margarine, spent grain bread	
Spicy tomato cream soup	€ 5,90
With basil oil and baked rice	

Intermediate dishes

Spelt Tarte

€ 9,50

With fresh tomatoes, marinated soy ricotta on piquant sour cream,
with basil-pesto and spring salad bouquet

Large plate of salad “tofu”

€ 10,90

with dried tomatoes, olives and marinated Tofu Cubes ‘feta’ -style,
balsamico-mustard vinaigrette

Main dishes

Avocado boats in a sesame panade,

€ 14,90

On mango-coconut-carrot sauce, seasonal fried vegetables, marinated carrot loops
and a basmati rice base

Homemade filled halfmoon-pasta

€ 14,90

With filling of soy cheese, dressed on a spinach, with tomato and onion salsa,
parsley pesto and roasted almond slices

Desserts

Dark chocolate cake

€ 5,50

with creamy ganache and soy whipping cream

Strawberry tiramisu

€ 6,40

On vanilla mirror with strawberry balsamico and mint sugar

Other daily specials can be found on our board in the dining room

To the dishes you get in advance organic bread, rapeseed oil and spicy salt

Homebrewed Beers

We brew our own beer! At the brewery plant of “Brewbaker-brewery” in Berlin-Moabit we create two types of classic german beer made of barley malt, hops, water and yeast. Our beers are not pasteurized and not filtrated so they are full of flavour.

Vaust – Pilsener

Light beer made from 100 % organic pilsner barley malt, bitter hops „Merkur“ and aroma hops “Saazer”. Refreshing beer with a balanced hop aroma

Vaust - Dark

Made from a mixture of different varieties of organic barley malt: pilsner, munich, Vienna, chocolate malt, coffe malt and a handful roasted barley.

Hops flavor from „Merkur“ bitter hops and “Saazer”-aroma hops.

Not too sweet, not to bitter, mild roasted flavors.

Beer-mix-drinks

Vaust-Pilsener mixed with homemade syrup (lime-mint, mango-chili, strawberry)

`Radler` - Vaust-Pilsener mixed with lemonade

0,2 l 2,50 €

0,3 l 3,50 €

0,4 l 4,10 €

0,5 l 4,50 €

Other beers

Other breweries

Wheat beer - light, dark, crystal	0,5 l	4,50 €
Wheat beer non-alcoholic	0,5 l	4,50 €

Neumarkter Lammsbräu – non-alcoholic

Organic brewed beer

Light beer non-alcoholic, Dark beer non-alcoholic	0,33 l	3,90 €
Wheat beer dark non-alcoholic “Dunkle Weisse”	0,5 l	4,30 €
Malt beer non-alcoholic	0,33 l	3,90 €
Gluten-free Pils (with / without alcohol)	0,33 l	4,20 €

Berliner Kindl

Sour summer drink mixed or pure – Berlin speciality

Berliner Weisse

pure, red (raspberries) or green (woodruff)	0,33 l	2,90 €
With homemade syrup (Lime-mint, mango-chili or seasonal)	0,33 l	3,20 €

Our homemade specialty drinks

Fresh lemonade (with homemade syrup, pieces of lime, sparkling water)

Mango-Chili	0,3 l	3,50 €
Lime-Mint	0,3 l	3,50 €
Rhubarb-Rosemary	0,3 l	3,50 €

Prosecco-Cocktail „Hugo”

Prosecco 0,1 l, sparkling water, Syrup, Lime, Mint, ice, elderflower syrup	0,2 l	6,50 €
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White-wine spritzer

with lime-mint-syrup, fresh mint and limes	0,2 l	5,50 €
pure	0,2 l	4,50 €

Rosé-spritzer

with elderflower-syrup or strawberry -syrup	0,2 l	4,50 €
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Non-alcoholic drinks

Water

Spreequell Still	<i>Fl.</i> 0,25 l	2,20 €
Spreequell classic	<i>Fl.</i> 0,25 l	2,20 €
Quelle St. Leonhard	<i>Fl.</i> 1,0 l	6,50 €

Lemonade

Fassbrause "keg brew" – plant based lemonade	0,2 l	2,30 €	0,4 l	3,80 €
Spreequell Orange / Lemon	0,2 l	2,40 €	0,4 l	3,90 €
Afri Cola ¹	0,2 l	2,50 €	0,4 l	4,20 €

Fruit juices

mixed with sparkling water							
Apple	0,2 l	2,70 €	0,4 l	4,50 €	0,2 l	2,40 €	0,4 l	4,00 €
Orange	0,2 l	2,80 €	0,4 l	4,60 €	0,2 l	2,50 €	0,4 l	4,10 €
Banana	0,2 l	2,80 €	0,4 l	4,60 €	0,2 l	2,50 €	0,4 l	4,10 €
Cherry	0,2 l	3,00 €	0,4 l	5,00 €	0,2 l	2,70 €	0,4 l	4,50 €
Grape	0,2 l	3,20 €	0,4 l	5,30 €	0,2 l	2,90 €	0,4 l	4,80 €

Hot drinks

Coffee

Espresso	<i>cup</i>	2,30 €
Espresso double	<i>cup</i>	3,60 €
Cappucino	<i>cup</i>	3,30 €
White coffee	<i>cup</i>	3,90 €
Latte Macchiato	<i>cup</i>	3,50 €

All coffees with soy drink

Tea

Green Tea , Black Tea, Peppermint, Chamomile Lemon balm, Fruit tea,	<i>glass</i>	2,50 €
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Cocoa

Hot cocoa – Gepa	<i>glass</i>	3,50 €
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With soy drink

Wines by the glass

White wine

Chardonnay – Kabinett – dry – 2014

Winery Prieur – Pfalz

exotic fruits, a charming melt *q* 0,1 l 3,20 €

0,2 l 5,30 €

Riesling – Kabinett – dry – 2014

Winery Faust – Rheingau

Vegetative touch, aromas of herbs, with balanced acidity

0,1 l 3,30 €

and pleasant spiciness

0,2 l 5,50 €

Riesling late vintage–dry - 2014

Winery Löwensteinhof – Pfalz

German quality wine from the Winner Hamm

0,1 l 4,20 €

0,2 l 7,00 €

Rosé wine

Dornfelder Rosé – feinherb – 2016

Weinhaus Schmitges –Mosel

Fruity, raspberry, not so strong

0,1 l 3,40 €

0,2 l 5,50 €

Red wine

Trollinger / Lemberger- trocken - 2014

Winery Golter – Württemberg

Complex body, light tannins, blackberry

0,1 l 3,00 €

0,2 l 5,00 €

Luzon Organic – dry - 2014

BIO

Bodega Luzon / E

Cuvée from Regent and Dornfelder. Spicy blackberry and

0,1 l 3,40 €

Velvety-soft character. Fine acid

0,2 l 5,60 €