

Welcome at



Autumn menu

All foods and drinks are



All prices include 19% tax

Status: 09/22/2017

We accept

EC / MAESTRO / CREDITCARDS / AMEX

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



Monday - Saturday from 5 p.m.

Kitchen until 10:30 p.m.

starters / small dishes

Small mixed seasonal salad of baby leafs and wild herbs	€ 5,40
with balsamico-mustard vinaigrette	
Large mixed seasonal salad	€ 8,80
with balsamico-mustard vinaigrette	
Two of the lens	€ 8,80
Beetroot and belugalentils, sautéed in balsamic and lime-leaves, with yellow lentil cream, draped in rosemary-marinated pumpkin and tomato pesto	
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 Also glutenfree possible with tofu-sausages	
Antipasti	€ 7,00
Five small glasses with olives, caperberries, dried tomatoes, chive-soy-curd, soy-margarine, spent grain bread	
Cauliflower - fennel soup	€ 6,50
with muscat-espuma, grapes baked in dough and roasted fennel seeds, served in a glass	

Intermediate dishes

Spelt Tarte

€ 9,90

Marinated figs baked on soycream, with plum-walnut-topping, tarragon-grapes-smoothie-pesto, and fine wild herbs salad

Large plate of salad "tofu"

€ 10,90

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

Main dishes

Porcini mushroom - cabbage - risotto

€ 14,90

With fried pumpkin, artichoke heart baked in tempura batter and tomato pesto

Mezzelune

€ 14,90

Half-moon paste stuffed with basil potato and onion pesto on braised eggplant, tomato-texmex sauce, "Parmesan" shrimp and herbal pesto

Desserts

Dark chocolate cake

€ 5,50

with creamy ganache and soy whipping cream

Tiramisu

€ 6,50

Cream-layered tartlets made of silk-fiber with Amaretto, Espresso and cocoa, with cream and fruit sauce

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

Lemonade

Fassbrause "keg brew" – plant based lemonade	<i>0,2 l</i>	2,30 €	<i>0,4 l</i>	3,80 €
Spreequell Orange / Lemon	<i>0,2 l</i>	2,40 €	<i>0,4 l</i>	3,90 €
Vita Cola¹	<i>0,2 l</i>	2,50 €	<i>0,4 l</i>	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

Scheurebe – Kabinett – dry – 2014

ripe yellow fruits

Winery Prieur – Pfalz

0,1 l 3,20 €

0,2 l 5,30 €

Riesling – Kabinett – dry – 2014

Vegetative touch, aromas of herbs, with balanced acidity

and pleasant spiciness

Winery Faust – Rheingau

0,1 l 3,30 €

0,2 l 5,50 €

Rivaner – trocken – 2015

Light summer rosé with full-bodied and juicy fruit ..

Winery Golter – Württemberg

0,1 l 4,00 €

0,2 l 6,70 €

Red Riesling - fine sharp - 201

German quality wine from the Winner Hamm

Winery Jonas – Rheingau

0,1 l 4,20 €

0,2 l 7,00 €

Rosé wine

Rheingau Rosé

Light summer rosé with full-bodied and juicy fruit ..

Winery Faust – Rheingau

0,1 l 4,00 €

0,2 l 6,60 €

Red wine

Trollinger / Lemberger- trocken - 2014

Complex body, light tannins, blackberry

Winery Golter – Württemberg

0,1 l 3,00 €

0,2 l 5,00 €

Luzon Organic – dry - 2014 BIO

Cuvée from Regent and Dornfelder. Spicy blackberry and

Velvety-soft character. Fine acid

Bodega Luzon / E

0,1 l 3,40 €

0,2 l 5,60 €