



*all foods and drinks are*



*Opening times:  
Monday - Saturday from 5pm  
Kitchen until 10:30 pm*

*Visit our homepage  
vaust.berlin*



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

*All prices include 19 % tax  
05.04.2019*

## *Appetizers and snacks*

*Kohlrabi coconut cream soup* 6,90

*With mint oil, millet balls  
and puff pastry bacon twister stick*

*Salad of baby-leafs* small 5,50  
*in balsamic-mustard-vinaigrette* large 8,90

*Large mushroom* 8,90

*Baked in herb panko dough cover, served with stuffed  
beetroot with raspberry-balsamico cream on marinated  
orange-sweet potato carpaccio and green pesto*

*Small snack* 6,90

*Homemade lard of apple and onions with bread*

*Berlin organic curry-sausage* 5,90

*Seitan-sausage in homemade curry ketchup*

*Antipasti* 6,90

*Herbal quark, black and green olives,  
herb butter, mixed pickles, dried tomatoes in oil, bread*

*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*

## *Dishes*

### *Spelt-Tarte*

10,90

*With spinach, roasted onions, fresh tomatoes baked on soy cream, with a tofu mozzarella basil - black olive topping, delicate leaf salads with balsamic mustard vinaigrette, spring pesto and cashew kernel parmesan*

## *Mains*

### *Stuffed half-moon pasta*

*With white bean onion and oregano filling on Mexican soy bolognese, root vegetables, corn and red beans, served with coconut parmesan slicer and green pesto*

14,90

### *Latin America Plate*

15,40

*Wheat burrito filled with aubergine tandoori cream, tomato wheat soy cubes, barbecue, romanesco and carrots with country potatoes and leek estragon -/ tomato pepper salsa*

## *Dessert*

### *Dark chocolate cake*

5,90

*with creamy ganache and whipping cream*

### *Elderflower mousse*

6,90

*On a mascarpone strawberry sauce mirror, with toffee liquid, cream, waffle and chocolate confetti*

## *Beer*

<i>Vaust Pils</i>	0,3ℓ	3,50
	0,5ℓ	4,90
<i>Vaust Dunkel</i>	0,3ℓ	3,50
	0,5ℓ	4,90
<u><i>Beer-Mix</i></u>	0,3ℓ	3,50
<i>Vaust-Pils with homemade (lime-mint, mango-chili) sirup or lemonade</i>	0,5ℓ	4,90
<i>Other breweries</i>		
<i>Wheat beer Franziskaner light, cristall, nonalcoholic</i>	0,5ℓ	4,90
<i>Lammsbräu Bio</i>	0,33ℓ	4,90
<i>Pils non-alkoholic, dark nonalcoholic, glutenfree with/without alcohol, Malt-beer</i>		
<i>Lammsbräu Dark wheat nonalkoholic</i>	0,5ℓ	5,20
<i>Berliner Kindl Weisse with or without sirup Sirup: raspberry, woodruff, lime-mint, mango-chili Strawberry, elderberry flower</i>	0,33ℓ	3,90
<i>Brewbakker Weisse sour beer special edition 2017</i>	0,75ℓ	9,50

## *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>- apple-cinnamon with fresh ginger</i>		
<i>Fassbrause Rixdorf</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 lemoade</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 organic 2017</i>	<i>Faust</i>	0,1ℓ	3,60
		0,2ℓ	5,80
		1,0ℓ	26,00
<i>Passerina Riseis dry 2017</i>	<i>Agriverde</i>	0,1ℓ	5,00
		0,2ℓ	8,00
		0,75ℓ	28,00

### *Rosé*

<i>Rosé dry organic 2017 Weingut Faust</i>		0,1ℓ	4,00
		0,2ℓ	6,60
		1,0ℓ	28,00

### *Redwine*

<i>Trollinger with Lemberger dry 2017</i>		0,1ℓ	3,80
		0,2ℓ	6,40
		1,0ℓ	27,00
<i>Dos Puntos Organic dry 2017</i>		0,1ℓ	4,00
		0,2ℓ	6,60
		0,75ℓ	23,00
<i>Montepulciano Riseis organic 2017</i>		0,1ℓ	5,00
		0,2ℓ	8,00
		0,75ℓ	28,00

<i>Whitewine-spritzer</i>		0,2ℓ	4,20
<i>Whitewine-spritzer with lime-mint-syrup</i>		0,2ℓ	6,90
<i>Rosé-spritzer with elderflowersyrup</i>		0,2ℓ	5,50
<i>Hugo with elderflowersyrup</i>		0,2ℓ	6,50

### **Prosecco**

<i>La Gioiosa Frizzante Blanco</i>	0,1l	2,90
	0,75l	17,00
<i>Villa Maria Carla BIO</i>	0,75l	25,00

### **Champagner**

<i>Legret &amp; Fils Equilibre extra brut</i>	0,375l	32,00
<i>Legret &amp; Fils Rosé Corolle Brut rosé</i>	0,375l	34,00
<i>Legret &amp; Fils Minéral extra brut</i>	0,75 l	55,00

<i>Baileys Almond on ice 13%</i>	4 cl	7,00
<i>hazelnut Pircher 30 %</i>	2 cl	4,50
<i>Jägermeister herbal liquor 35 %</i>	2 cl	3,50
<i>Gin:B 40 %</i> <i>Kornbrennerei Hartges</i>	4 cl	7,50
<i>Gin:B mit Thomas Henry Tonic Water 0,2l</i>	4 cl	9,00
<i>Aperol 15 % Spritz Prosecco, Aperol, sparkling water</i>	0,2l	7,50