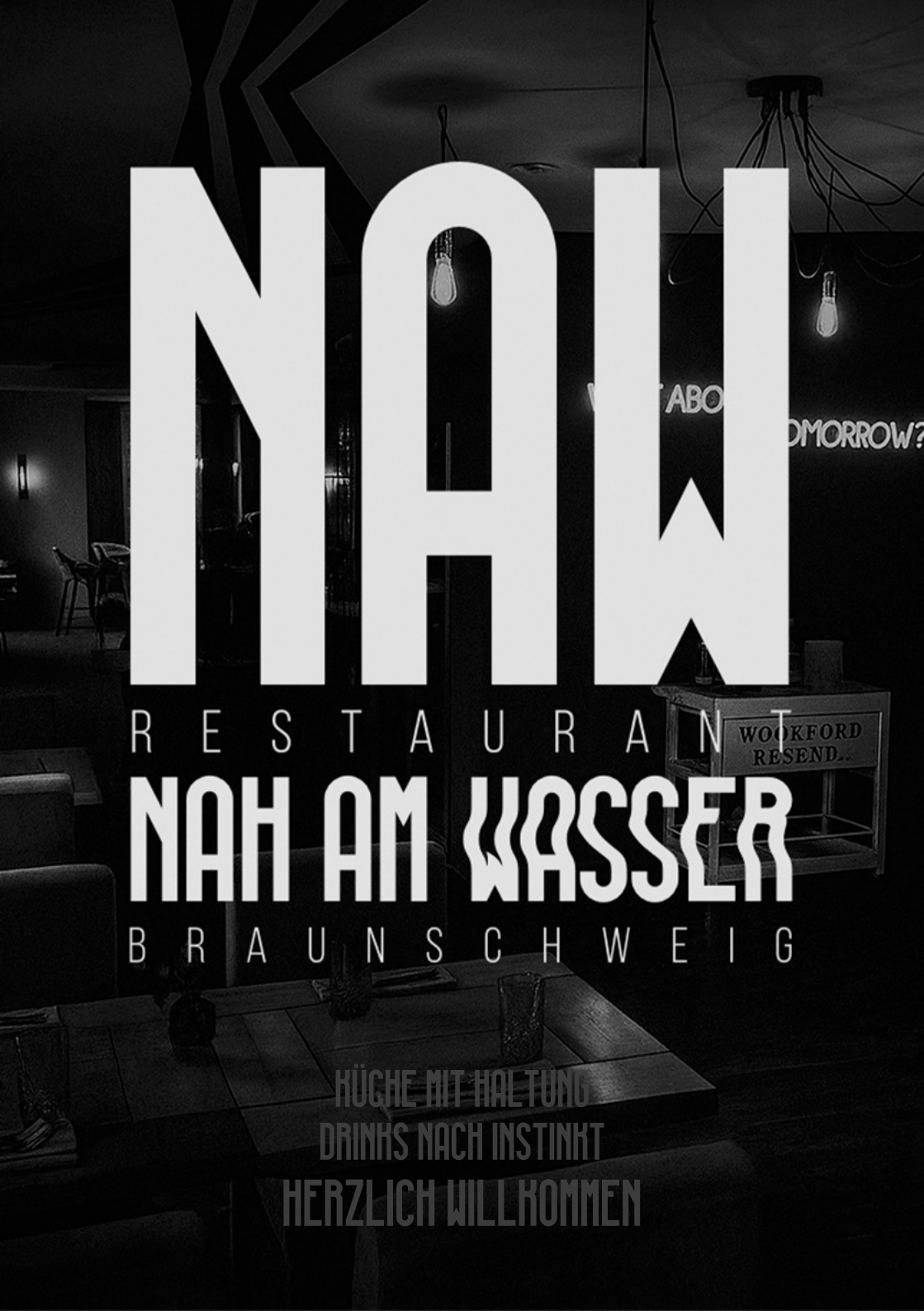
NAW
RESTAURANT
NAH AM WASSER
BRAUNSCHWEIG
KÜCHE MIT HALTUNG
DRINKS NACH INSTINKT
HERZLICH WILLKOMMEN

WELCOME

DEAR GUESTS,

a warm welcome to NAW • Restaurant Nah am Wasser in Braunschweig.
We value fresh, regional and sustainable products wherever possible.

We are not a fast-food restaurant.
Of course, we aim to be efficient –
but everything here is cooked fresh, high-quality and without shortcuts!
Our cuisine is straightforward, distinctive, dedicated and always full of heart –
and you can taste that!
Our philosophy: creativity and craftsmanship under the motto German Cuisine – open-minded, but never arbitrary.
This idea shines through in both our kitchen and our cocktail creations, as well as in our wine selection inspired by near and far.

Please also explore our range of aperitifs,
our selection of non-alcoholic and 0.0 drinks,
and our weekly changing dishes, specials and seasonal drinks.

We are always open to feedback –
please don't hesitate to talk to us.

NAW is meant to be a place where everyone feels welcome and at ease.

FRIENDSHIP!

DENISE, MAXI AND THE ENTIRE NAW TEAM

NAW
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APERITIFS & SPRITZ VARIATIONS

SARTI
Spritz | Lemon Spritz | Nisi Spritz (Lemon + Prosecco)
8.5

APEROL SPRITZ
8.5

CAMPARI
Campari Spritz | Campari-Orange
8.5

BELLINI NAW
with elderflower, peach & Prosecco
7.5

DÉJÀVU
Spritz | Thomas Henry Tonic | Wildberry
8.5

LILLET
Thomas Henry Wildberry | Tonic | Ginger Ale
8.5

LAVENDEL SPRITZ
8.5

ALPITZ
Alpine herb Spritz with gentian liqueur
8.5

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APERITIFS & SPRITZ VARIATIONS

SELECT SPRITZ
The oldest Italian aperitif from Venice
8.5

MARTINI
Bianco | Rosso | Dry on ice
6.5

SCHIERKUJA SPRITZ
Sparkling passion fruit Spritz by Schierker Feuerstein
8.5

PROSECCO
5.0

NEGRONI
Americano | Sbagliato | Boulevardier | Purple
10.5
Bartender‘s choice: Campari, Gin & Bouvet Crémant Rosé
12.5

LAVENDEL-LIMONCELLO SPRITZ
8.5

BOUVET
0.375 l as Brut Blanc or Rosé

19.5

NICOLAS FEUILLATTE
0.375 l as Brut Blanc or Rosé
35.0

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APERITIF ALCOHOL-FREE

EASY SPRITZ
Undone NOperol | Thomas Henry Tonic
8.5

ITALIAN SPRITZ
Undone | Prosecco 0,0
8.5

SUMMER SPRITZ
Undone | Grapefruit Tonic | Agave | Lime Juice
9.5

BELLINI NAW 0,0
Elderflower | Peach | Sparkling Wine 0.0
7.5

NOGRONI
10.5

CRODINO SPRITZ
Bittersweet herbs | Sparkling Wine 0.0
7.5

DEJAVU ALCOHOL-FREE
Thomas Henry Tonic | Wildberry | Prosecco 0,0
8.5

LAVENDEL SPRITZ ALCOHOL-FREE
8.5

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APERITIF ALCOHOL-FREE

WILDBERRY DELIGHT
Undone French Apritif | Thomas Henry Wildberry

WINE THYME
Undone French Aperitif | Cane Sugar | Lemon | Thyme
8.5

MUMME TONIC
Segelschiff Mumme (Braunschweig malt syrup) |
Thomas Henry Bitter Lemon
8.5

NAW SPRITZ 0,0
Lemon-Rosemary Shrub | Sparkling Wine 0.0 | Soda
9.5

SCHIERKUJA GLITTER SPRITZ 0,0
Sparkling Passion Fruit by Schierker Feuerstein
8.5

LAVENDEL LIMONCELLO SPRITZ ALKOHOLFREI
8.5

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NAW BRUSCHETTE / STARTERS

PUMPKIN SOUP
* **vegan** Pumpkin seed oil | Falafel scroûtons
9.5

BEEF TATAR
arinated filet of beef | Pickled radishes
Truffle mayonnaise | Fried capers | Parmesan crisp
70g =19.5 / 140g = 23.5

BRUSCHETTA PEAR *VEGAN
Caramelized pear | Cashew cream | Arugula
Balsamic cream | Wild herb salad
small = 13.5 / large = 18.5

BRUSCHETTA MUSHROOMS
Pan-fried forest mushrooms | Truffle cream | Arugula
Grana Padano | Wild herb salad
small = 13.5 / large = 18.5

BRUSCHETTA HAM
Pan-fried forest mushrooms | Truffle cream | Arugula
Grana Padano | Wild herb salad
small = 13.5 / large = 18.5

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PASTA

PUMPKIN RAVIOLI
Oven-roasted Hokkaido pumpkin | Ravioli filled with pumpkin, cream cheese & ricotta | Brown butter | Wild herb salad
Grana Padano
24.5

TRUFFLE RAVIOLI
Ricotta-truffle filling | Tossed in rosemary-thyme butter
Wild herb salad | Grana Padano
19.5

FISCH

ATLANTIC WOLFFISH
Fresh fillet of wolffish, pan-seared on the skin
Forest mushroom risotto | White wine butter sauce | Wild herb salad
Braised cherry tomatoes
34.5

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FROM THE FIELD

CURRYWURST NAW
Pork | Mango sauce | Potato | Wasabi-peanut crunch
Curry Madras
20.5

SPICY CURRYWURST
Pork | Chili sauce | Potato | Curry Madras
Wasabi-peanut crunch
20.5

BEEF TENDERLOIN
North German heifer | 180 g | Chorizo potato purée
Broccoli | Almond butter | Shallot jus
39.5

ORIGINAL WIENER SCHNITZEL
From veal topside | Fried potatoes | Bacon | Onion
Caper | Anchovy | Cucumber salad | Cranberries
29.5

BRAISED OX CHEEKS
Sous-vide cooked | Chorizo potato purée | Broccoli | Almond butter
“Mumme” jus (Braunschweig malt reduction)
38.5

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DESSERT

MOCHA CRÈME BRÛLÉE
Egg | Cream | Vanilla | Raw sugar | Heimbs espresso
9.5

COCONUT-PUDDING*VEGAN
With spiced plum compote
7.5

MOUSSE
Orange-infused chocolate mousse | Candied orange fillets
Speculoos crumble | Gingerbread parfait
12.5

PARFAIT (SCHOLZ' ICECREAM)
Gingerbread
4.0

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HOT BEVERAGES

CAFÉ CREMA
3.5

ESPRESSO
2.5

ESPRESSO MACCHIATO
2.9

CAPPUCCINO
3.5

MILK COFFEE
4.5

LATTE MACCHIATO
4.5

TEA
Various selections
3.5

We source our coffee beans from the Heimbs roastery in Braunschweig. We do not serve decaffeinated coffee, but we do offer milk alternatives.

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NON-ALCOHOLIC BEVERAGES

FRITZ
Kola | superzero | Orange | Lemon
3.2

BAD HARZBURGER WASSER STILL / SPARKLING 0.2 L
2.8

BAD HARZBURGER WASSERSTILL / SPARKLING 0.7 L
6.0

THOMAS HENRY
Bitter Lemon | Ginger Ale | Tonic Water | Wildberry
3.8

JUICES & SPRITZERS
Apple | Blackcurrant | Passion fruit | Mango
Cranberry | Orange | Sour cherry
3.8

ICE TEA
Rauch Peach & Lemon | Field No. 7 Mango-Pineapple
3.7

LIMOMENT*
Cherry-Woodruff | Rhubarb-Elderflower
Apple-Mint | Blackcurrant-Rosemary
3.9

***Made sustainably from local fruits, without refined sugar or artificial flavoring.**

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HOMEMADE LEMONADES

NAW WINTER LEMONADE
Apple | Mumme malt syrup | Lemon | Maple syrup | Soda
7.0

SOUR LEMONADE
Grapefruit Tonic | Lemon | Lime | Soda
6.5

CUCUMBER LEMONADE
Rosemary | Thyme | Cucumber | Soda | Lime
6.5

HIMBEER-ROSMARIN
Raspberry | Rosemary | Lemon | Soda | Honeydew melon
6.5

MANGO-MINZE
Mango | Fresh mint | Elderflower | Soda
6.5

CRANBERY-ROSMARIN-FIZZ
Cranberry | Rosemary | Lime | Soda
6.5

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BEER

WOLTERS PILSENER
On tap: 0.3 l / 0.5 l
3.5 / 5.00

NAW KELLERBIER
On tap: 0.3 l / 0.5 l
3.8 / 5.4

WOLTERS HELLES
On tap: 0.3 l / 0.5 l
3.5 / 5.00

WOLTERS ALKOHOLFREI
Bottle 0.33 l
3.5

RADLER ALKOHOLFREI
0,5l
5.0

RADLER
On tap: 0,3l / 0,5l
3.5 / 5.00

KÖNIG LUDWIG (WHEAT BEER)
White / Dark / Non-Alcoholic 0.5 l
5.0

ICHNUSA NON FILTRATA
Unfiltered beer from Sardinia 0.33 l
4.5

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OPEN WINES

.A selected range – please ask for our full wine list and recommendations.

VERMENTINO DI SARDEGNA DOC
Dry | Fruity | Pear | Thyme | Ripe fruit
8.5 / 28.0

DIE SCHILLERNDE DIVA, PINOT GRIS, RHEINHESSEN
Light residual sweetness | Fresh | Fruity | Dry
8.5 / 28.0

REICHSRATH VON BUHL,PINOT BLANC, PALATINATE
Rounded fruit | Powerful | Low acidity | Dry
8.5 / 28.0

DIE SCHILLERNDE DIVA ROSE, PALATINE
Fruchtig | halbtrocken | frisch
8.5 / 28.0

PHILIPP KUHN ROSE, PFALZ
Fruity | Semi-dry | Fresh
9.5 / 32.0

CENTURIO PRIMITIVO, MANDURIEN, RED WINE
Fruity | Semi-dry | Fresh
9.5 / 32.0

CANNONAU REI, SARDINIA, RED WINE
Dry | Strawberry | Pepper | Full-bodied
9.5 / 32.0

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DIGESTIF & LONGDRINKS

...kleine Auswahl - bitte fragen Sie nach!

WHISKY:

JACK DANIEL'S
Tennessee Whiskey

GENTLEMAN JACK
Double mellowed

WOODFORD RESERVE
Kentucky Bourbon

BENRIACH
Single Malt Scotch

RUM:

BOTUGAL
Reserv, Venezuela

BARCELO IMPERIAL
Anejado, Dom-Rep

FLOR DE CANA
12 yr, Nicaragua

LÖWENSAMT
Peach, Braunschweig

KLAR UND OBST:

SCHLADERER
Marille

PIRCHER
Williams Pear Brandy

HARDENBERG
Korn

HELBING
Caraway Schnapps

KRÄUTER:

JÄGERMEISTER
Wolfenbüttel

MIRTO
Myrtle, Sardinia

AVERNA
Amaro, Sicily

VECCHIO AMARO DEL CAPO
Amaro with Chili

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LONGDRINKS

A small selection

HAVANA COLA
8.5

GRAPES ON GRAPES
Pisco | Riesling | Grapefruit | Tonic
9.5

HONEYCRISP
Triple Sec | Bacardi | Apple | Bitter Lemon
8.5

GERMAN MULE
Jägermeister | Lime Spicy Ginger
9.5

MYSTIC CHEESECAKE
Cognac | Lime | Cane sugar | Mango
8.5

MANGO DI MODENA
Grappa | Balsamic | Limoncello | Olive oil | Mango
9.5

GIN TONIC
Various Gins & Tonics

DARK & STORMY
Rum | Lime | Ginger Beer
9.5

MOSCOW MULE
Vodka | Spicy Ginger | Lime | Cucumber
10.0

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NAW COCKTAIL CLASSICS

ESPRESSO MARTINI
Espresso | Khalua | Threesixty Vodka
10.5

WHISKEY SOUR
Jack Daniel's | Lemon juice | Simple syrup | Egg white
10.5

OLD FASHIONED
Woodford Reserve | Simple Sirup | Angostura | Soda
10.5

RED NEEDLE
Tequila Blanco Espolon | Cranberry | Lemon
9.5

CHERRYMEISTER
Jägermeister | O'Donnel Pralle Kirsche | Ginger Ale
9.5

GIN BASIL SMASH
Gin Mare | Basil | Lemon | Sugar syrup
12.0

NAW SOUR
Watermelon | Sarti | Lemon | Egg white
10.5

APEROL MARGARITA
Aperol | Tequila Blanco | Agave | Lime
Grand Marnier | Orange
12.0

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NEW NAW COCKTAILS

HEINZELMÄNNHÄTTCHEN
Jägermeister Manifest | Jack Daniel's Rye
Mozart Dark Chocolate | Belsazar Riesling Vermouth
Schladerer Black Forest Maraschino
15.50

CONTINENTAL SOUR
Woodford Reserve Bourbon | Lemon | Red Port Wine
Aromatic bitters | Egg white | Smoked with walnut wood
15.5

DIAVOLA MARGARITA
Vecchio Amaro del Capo | Chili | Sake Ono
Lime | Ginger syrup | Soda or Prosecco
14.5

SALMIAK SOUR
Koskenkorva Salmiakki | Sugar | Lime | Egg white
11.5

CARAMEL WHISKEY SOUR
Jack Daniel's Fire | Cane sugar | Lemon | Egg white
11.50

A vegan egg-white alternative is available upon request.

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