



HOTEL
Thule

For those with a smaller appetite

Traditional Bratwurst served with potato salad and German mustard.

Traditionelle Bratwurst serviert mit Kartoffelsalat und Senf.

N\$ 99.00

Small portion of sticky spare ribs served with chips.

Kleine Portion marinierte Rippchen serviert mit Pommes.

N\$ 125.00

Small portion of marinated chicken wings served with chips.

Kleine Portion marinierte Hähnchenflügel serviert mit Pommes.

N\$ 95.00

French style snails in melted garlic butter, topped with cheese, served with bread.

Weinbergsschnecken in Knoblauchbutter, mit Käse überbacken, serviert mit Brot.

N\$ 125.00

Toasted Sandwiches

Toasted sarmies, with either white or brown bread, served with chips.

Sandwichtoast, mit Weiß- oder Braunbrot, serviert mit Pommes.

Cheese N\$ 47.00

Ham & Cheese N\$ 49.00

Cheese & Tomato N\$ 49.00

Ham, Cheese & Tomato N\$ 52.00

Hotel Thule once was a luxury home on a Windhoek hilltop. Fascinating are still the sweeping views across the city and the mountains beyond. The residence's name Thule has been retained and was changed to Hotel Pension Thule and later to Hotel Thule. According to a Nordic legend, Thule is a mythical place which exists at the frontier of reality at "the edge of the world, the place where the real and the imaginary touch."



For those who love the meat

THULE style steaks served with fried onion rings, chips, garlic butter & side salad.
Steaks nach Art des Hauses mit Schmorzwiebeln, Pommes, Knoblauchbutter & Beilagensalat.

Oryx Steak	(250g) N\$ 170.00
Beef fillet	(250g) N\$ 189.00
Rump Steak	(250g) N\$ 175.00
Rib-eye Steak	(250g) N\$ 185.00
T-bone Steak	(500g) N\$ 195.00

Round it off – add a sauce
N\$ 26.50

Hunters style: mushroom sauce
Sei ein Jäger: Pilzrahmsauce

For the smile: cheese sauce
Bitte lächeln: Käsesauce

Not too hot: green peppercorn sauce
Nicht zu scharf : Sauce mit grünem Pfeffer

Be noble: red wine sauce
Nobel: Rotweinsauce

The THULE Burger with a beef patty, molten cheese & red wine-onion marmalade served with potato wedges and coleslaw.

Der THULE Burger mit Rindfleischpatty, Käse & Rotwein-Zwiebelmarmelade serviert mit Kartoffelecken und Krautsalat.
N\$ 155.00

The luxury home was built by construction and property development millionaire Edmund Lafrenz in 1960, for himself and his wife Liselotte. The exclusive ambience was completed by the mysterious mansion perched on a high hilltop and guarded by stately palm trees.



HOTEL
Thule

For those with a bigger appetite

Crumbed Chicken Schnitzel served with mushroom sauce, chips and side salad.

Paniertes Hähnchenschnitzel mit Pilzrahmsauce, Pommes und Beilagensalat.
N\$ 135.00

Meatloaf topped with fried eggs served with mashed potatoes and Sauerkraut.

Leberkäse serviert mit Spiegelei, Kartoffelpüree und Sauerkraut.
N\$ 129.00

Lamb stew cooked to perfection served with Basmati rice and tomato salad.

Geschmorter Lammeintopf serviert mit Basmatireis und Tomatensalat.
N\$ 149.00

Battered hake fillet served with potato wedges and Sauce Tartar.

Backfisch serviert mit Kartoffelecken und Sauce Tartar.
N\$ 135.00

Dressed sole served with boiled potatoes, lemon-parsley butter and side salad.

Mehllierte Seezunge serviert mit Salzkartoffeln, Zitronen-Petersilienbutter und Beilagensalat.
N\$ 152.00

During 2000 this exceptional piece of real estate came onto the market. Windhoek construction and tourism entrepreneur Wolfgang Egerer initially had the idea to refurbish the residence with the view of selling it, and to develop the property in the form of a number of top luxury apartments. After consulting the architect, Piet Odendaal of Büro Odendaal Architects, Odendaal concluded that this magnificent property could not be reserved for exclusive use only. It was carefully considered that the establishment of a hotel pension would take an appeal to the general public to enjoy the facilities and breath-taking views. It was experienced positive and the pension has become a 4 star hotel.



For those that don't want the meat

**Spaghetti in a spicy tomato-garlic sauce with a hint of chili,
topped with Parmesan shavings.**

Spaghetti in einer würzigen Tomaten-Knoblauchsauce mit einer Prise Chilli,
serviert mit gehobeltem Parmesan.
N\$ 125.00

**Classic Greek Salad with greens, tomato, onion, pepper, feta & olive
served with THULE dressing.**

Klassischer Griechischer Salat mit Blattsalat, Tomate, Zwiebel, Paprika, Feta & Olive
serviert mit THULE dressing.
N\$ 120.00

Vegetable Quiche served with a side salad.

Vegetarische Quiche mit Beilagensalat.
N\$ 95.00

For those who just want to snack

**Our traditional THULE snack basket filled with samosas, spring rolls,
chicken wings, crumbed mushrooms and chips.**

Unser traditionelles THULE Vesper-Körbchen mit Samosas, Frühlingsröllchen,
Hähnchenflügeln, panierten Champignons und Pommes.
(serves 3-4) N\$ 159.00

Biltong portion to snack (150g)	N\$ 45.00
Droewors portion to snack (150g)	N\$ 30.00
A hand full of olives (80-90g)	N\$ 30.00

"The construction is sound, and we were able to retain the original timber frames" said the late Wolfgang Egerer, who like Edmund Lafrenz before him, has made a name for him in the construction industry. A selection of photographs of the original Lafrenz home is displayed in our public areas.

We trust that you feel at home in the luxury exclusive ambience of Hotel Thule.

For those who have a sweet tooth

Freshly baked waffle served with syrup – N\$ 32.50

Add your toppings:

Whipped cream N\$ 7.50

Homemade chocolate sauce N\$ 8.50

Hot cherries N\$ 13.00

Scoop of Ice Cream N\$ 14.50

(please allow 25 min preparation time)

Frisch gebackene Waffel serviert mit Syrup – N\$ 32.50

Darfs ein bisschen mehr sein?

Schlagsahne N\$ 7.50

Hausgemachte Schokosauce N\$ 8.50

Heiße Kirschen N\$ 13.00

Kugel Eiscreme N\$ 14.50

(Wir bitten um 25 Minuten Vorbereitungszeit)

Homemade warm Applestrudel served with Vanilla sauce.

Hausgemachter lauwarmer Apfelstrudel serviert mit Vanillesauce.

N\$ 55.00

Raith's Ice Cream N\$ 14.50 per scoop / pro Kugel



Vanilla



Straciatella (Choc-Chip)



Chocolate



Yoghurt



Almond



Rum & Raisin



Orange



Mixed Berries

Cup of coffee

N\$ 19.00

Espresso

N\$ 17.00

Cappuccino

N\$ 23.00

Café Latte

N\$ 27.00

Irish coffee

N\$ 42.00

Pot of Tea

N\$ 21.00

Hot chocolate topped with cream

N\$ 27.00



Beverages

Aperitifs

Campari	N\$ 23.00
Cinzano Bianco	N\$ 17.00
Cinzano Dry	N\$ 17.00
Cinzano Rosso	N\$ 17.00
Pale Dry Sherry	N\$ 16.50
Medium Cream Sherry	N\$ 16.50
Full Cream Sherry	N\$ 16.50

Beer

Draught large	N\$ 32.00
Draught small	N\$ 29.00
Beer Shandy large	N\$ 32.00
Beer Shandy small	N\$ 29.00
Heineken	N\$ 29.00
Tafel Lager	N\$ 23.00
Tafel Lite	N\$ 23.00
Windhoek Lager	N\$ 24.00
Windhoek Light	N\$ 24.00
Clausthaler Non-Alcoholic	N\$ 28.00
Clausthaler Lemon	N\$ 28.00

Ciders

Savanna Dry	N\$ 28.50
Savanna Light	N\$ 28.50
Hunters Dry	N\$ 27.00
Hunters Gold	N\$ 27.00

Spirits

Gordon's Gin	N\$ 15.00
Mainstay Cane	N\$ 15.00
Pushkin Vodka	N\$ 15.00

Brandy & Rum

Klipdrift	N\$ 16.50
Richelieu	N\$ 17.00
KWV 5 years	N\$ 23.00
KWV 10 years	N\$ 27.00
Captain Morgan	N\$ 16.00
Malibu Coconut	N\$ 16.50
Bacardi	N\$ 18.50
Spiced Gold	N\$ 18.00



Soft Drinks

Coca Cola	N\$ 19.00
Coca Cola Light	N\$ 19.00
Coca Cola Zero	N\$ 19.00
Fanta Orange	N\$ 19.00
Sprite Zero	N\$ 19.00
Crème Soda	N\$ 19.00
Lemonade	N\$ 17.50
Soda Water	N\$ 17.50
Dry Lemon	N\$ 17.50
Ginger Ale	N\$ 17.50
Tonic Water	N\$ 17.50
Ice Tee Peach / Lemon	N\$ 19.00
Appletizer / Grapetizer	N\$ 34.50
Rauch Juices assorted	N\$ 20.50
Red Bull	N\$ 47.00

Soda Mixes

Rock Shandy	N\$ 38.50
Malawi Shandy	N\$ 38.50
Passion fruit or Lime & soda or lemonade large	N\$ 38.00

Mineral Water

LaVie Still water 750ml	N\$ 37.00
LaVie Still water 250ml	N\$ 16.50
LaVie Sparkling water 750ml	N\$ 37.00
LaVie Sparkling water 250ml	N\$ 16.50

Whiskey

Bells	N\$ 19.00
J&B	N\$ 19.00
Jack Daniels	N\$ 26.00
Jameson	N\$ 26.00
Jameson Select Reserve	N\$ 35.00
Johnnie Walker Red label	N\$ 26.00
Johnnie Walker Black label	N\$ 35.00
Chivas Regal	N\$ 35.00
Glenfiddich 12 yrs	N\$ 45.00

Schladerer selection - clear

Williams Christ (pear)	N\$ 32.00
Kirschwasser (cherry)	N\$ 32.00
Mirabell (apricot)	N\$ 32.00
Zwetschgenwasser (plum)	N\$ 32.00



Liqueur & Digestifs

Amarula Cream	N\$ 16.00
Peppermint Liqueur	N\$ 16.00
Eembe <i>Namibian</i> Cream	N\$ 18.00
Frangelico Nut Liqueur	N\$ 19.00
Kahlua Coffee Liqueur	N\$ 19.00
Tequila	N\$ 19.00
Amaretto	N\$ 22.00
Jägermeister	N\$ 23.00
Underberg	N\$ 36.50
Grappa	N\$ 45.00
<i>Jewel of Namibia</i>	N\$ 55.00

Sparkling Wine per glass

JC le Roux LaDomain (sweet)	N\$ 49.00
Villiera Brut (dry, 375ml)	N\$ 185.00

Rose wine per glass

Protea Rose	N\$ 55.00
-------------	-----------

White wine per glass

Protea Chardonnay	N\$ 62.00
Middelvlei Sauvignon Blanc	N\$ 65.00
<i>Proudly Namibian</i>	
Erongo Mountain Chenin Blanc	N\$ 75.00

Red wine per glass

Protea Cabernet Sauvignon	N\$ 69.00
Middelvlei Merlot	N\$ 72.00
<i>Proudly Namibian</i>	
Etosha Blend	N\$ 75.00

Please ask your waiter for the wine list to choose from our special wine selection.