



Kick off

Classic tomato soup finished off with a hint of Gin, cream topping & croutons.
Klassische Tomatensuppe abgerundet mit Gin, Sahnehaube & Croutons.
N\$ 79.00

Butternut soup rounded off with honey served with cheese stick.
Kürbissuppe abgerundet mit Honig, serviert mit Käsegebäck.
N\$ 87.00

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

Traditional prawn cocktail in dill-yoghurt sauce, served with toast.
Traditioneller Garnelencocktail in Jogurt-Dilldressing, serviert mit Toast.
N\$ 145.00

Namibian smoked game on leafy greens & cherry tomatoes, finished off with sesame seeds & mustard dressing.
Namibisches Rauchfleisch auf Blattsalat & Kirschtomaten, abgerundet mit Sesamkernen & Senfdressing.
N\$ 149.00

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."



Right at the Centre

THULE style steaks served with a tangy mushroom-onion topping, your choice of baked potato & sour cream or French fries and seasonal buttered vegetables.

THULE Steaks serviert mit Schmorzwiebeln & Champignons, Ofenkartoffel & Sauerrahm oder Pommes Frites und Buttergemüse.

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
Nach Jägerart: Pilzrahmsauce

For the smile: cheese sauce
Bitte recht freundlich: Käsesauce

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

Be noble: red wine sauce
Nobel: Rotweinsauce

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.



The golden mean

**Pork fillet wrapped in bacon served with honey-mustard sauce,
roast potatoes and glazed carrots.**

Schweinefilet im Speckmantel, serviert mit Honig-Senfsauce,
Bratkartoffeln und glasierten Möhren.

N\$ 198.00

**Chicken breast with a mushroom filling and a honey & almond topping served with
Tagliatelle in tomato-basil sauce and seasonal buttered vegetables.**

Mit Champignons gefüllte Hähnchenbrust unter einer Honig-Mandelkruste, serviert mit Bandnudeln
in Tomaten-Basilikumsauce und Buttergemüse.

N\$ 185.00

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

Geschmorter Lammeintopf serviert mit Basmatireis und Tomatensalat.

N\$ 149.00

**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

**Venison Roulade filled with gherkins, carrots, onions & mustard
served in a red wine sauce with Spätzle and red cabbage.**

Wildfleischroulade gefüllt mit Saurer Gurke, Möhre, Zwiebel & Senf,
serviert in Rotweinsauce mit Spätzle und Rotkohl.

N\$ 185.00

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.



Break the tie

Pan-fried Kingklip topped with shrimps, mushrooms and onions arranged in a parcel with a lemon-butter sauce, served with parsley potatoes and seasonal vegetables.

Gebratener Königsfisch in der Folie angerichtet, mit Garnelen, Champignons, Zwiebeln und einer Zitronenbutter, serviert mit Petersilienkartoffeln und Buttergemüse.

N\$ 189.00

Dressed sole served with parsley potatoes and seasonal buttered vegetables.

Mehlierte Seezunge serviert mit Petersilienkartoffeln und Buttergemüse.

N\$ 175.00

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

Spaghetti in einer würzigen Tomaten-Knoblauchsauce mit einer Prise Chilli, serviert mit Parmesan.

N\$ 125.00

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

THULE Salat nach Griechischer Art mit Blattsalat, Tomate, Zwiebel, Paprika Feta & Olive, serviert mit THULE dressing.

N\$ 120.00

Vegetable stew with carrots, green beans, broccoli, baby corn, mushrooms and a hint of garlic, served with Vermicelli-noodles.

Gemüse Eintopf mit Möhren, grünen Bohnen, Brokkoli, Mais, Pilzen und einer Prise Knoblauch, serviert mit Fadennudeln.

N\$ 139.00

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.



Targeted objective

Belgian chocolate brownie served with a scoop of vanilla ice-cream or whipped cream.

Belgischer Schokoladenbrownie serviert mit einer Kugel Vanilleeis oder Schlagsahne.

N\$ 95.00

Warm chocolate volcano served with a scoop of vanilla ice cream.

Warmer Schokoladenkuchen mit flüssigem Kern, serviert mit einer Kugel Vanilleeis.

N\$ 89.00

Homemade warm Apple strudel served with Vanilla sauce.

Hausgemachter lauwarmer Apfelstrudel serviert mit Vanillesauce.

N\$ 65.00

Crème brûlée with a hint of orange served with a scoop of vanilla ice-cream.

Crème brûlée mit einer Orangenote verfeinert, serviert mit einer Kugel Vanilleeis.

N\$ 115.00

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



Vanilla



Straciatella (Choc-Chip)



Chocolate



Yoghurt



Almond



Rum & Raisin



Orange



Mixed Berries

"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.



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
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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.