



Kick off

Classic tomato soup finished off with a hint of Gin, cream topping & croutons.
Klassische Tomatensuppe abgerundet mit Gin, Sahnehaube & Croutons.
N\$ 64.00

Butternut soup rounded off with honey served with cheese stick.
Kürbissuppe abgerundet mit Honig serviert mit Käsegebäck.
N\$ 65.00

French style snails in melted garlic butter, topped with cheese, served with bread.
Weinbergsschnecken in Knoblauchbutter, mit Käse überbacken, serviert mit Brot.
N\$ 90.00

Traditional prawn cocktail in dill-yoghurt sauce, served with toast.
Traditioneller Garnelencocktail in Jogurt-Dilldressing, serviert mit Toast.
N\$ 89.00

**Namibian smoked game on leafy greens & cherry tomatoes, finished off
with sesame seeds & mustard dressing.**
Namibisches Rauchfleisch auf Blattsalaten & Kirschtomaten,
abgerundet mit Sesamkernen & Senfdressing.
N\$ 99.00

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 or potato wedges and seasonal buttered vegetables.

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

Oryx Steak	(250g) N\$ 145.00
Beef fillet	(250g) N\$ 175.00
Rump Steak	(250g) N\$ 149.00
Rib-eye Steak	(250g) N\$ 165.00
T-bone Steak	(500g) N\$ 190.00

Round it off – add a sauce
N\$ 26.50

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

Be noble: red wine sauce
Veredelt: Rotweinsauce

Homemade: garlic & herb butter
Hausgemacht: Knoblauch-Kräuterbutter

More mushrooms: –sauce
Noch mehr Champignons: -sauce

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\$ 165.00

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 mit einer Honig-Mandelkruste, serviert mit Bandnudeln in Tomaten-Basilikumsauce und Buttergemüse.

N\$ 145.00

Lamb stew cooked to perfection served with Basmati rice.

Geschmorter Lammeintopf serviert mit Basmatireis.

N\$ 125.00

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\$ 125.00

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\$ 170.00

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

ʁen Papilotte – Kingklip baked in foil topped with shrimps, mushrooms & onions served with parsley potatoes and seasonal buttered vegetables.

ʁen Papilotte – K nigsfisch in der Folie gebacken mit Garnelen, Champignons & Zwiebeln serviert mit Petersilienkartoffeln und Buttergem se.
N\$ 185.00

Dressed sole served with parsley potatoes and seasonal buttered vegetables.

Mehlierte Seezunge serviert mit Petersilienkartoffeln und Buttergem se.
N\$ 160.00

Spaghetti with a spicy sauce of garlic, tomatoes and chili, topped with Parmesan shavings.

Spaghetti in einer pikanten Tomaten-, Knoblauch- und Chillisauce, serviert mit Parmesan.
N\$ 90.00

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\$ 95.00

After consulting the architect, Piet Odendaal of B uro 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

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

Crème brûlée mit einer Orangenote serviert mit Schoko-Orangen-Ingwereis.

N\$ 105.00

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

Warmer Schokokuchen serviert mit einer Kugel Vanilleeis.

N\$ 65.00

Irish coffee pudding served with cream and a scoop of milk-chocolate ice cream.

Irish coffee Pudding serviert mit einer Kugel Milkschokoieis.

N\$ 67.00

Italian Style Panna Cotta topped with fruit sauce.

Panna Cotta nach italienischer Art mit Fruchtsauce.

N\$ 110.00

Cramer Ice Cream
N\$ 19.00 per scoop

Vanilla

Milk Chocolate

Coriander & Raspberry

**Salted Caramel
Chocolate, Orange & Ginger**

“The construction is sound, and we were able to retain the original timber frames” says 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 hope that you can feel at home in the luxury exclusive ambience of Hotel Thule.



Beverages

Aperitifs

Campari	N\$ 22.00
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\$ 23.00
Clausthaler Non-Alcoholic	N\$ 26.00

Ciders

Savanna Dry	N\$ 28.00
Savanna Light	N\$ 28.00
Savanna Loco	N\$ 29.00
Hunters Dry	N\$ 26.00
Hunters Gold	N\$ 26.00

Spirits

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

Brandy / Rum

Klipdrift	N\$ 16.00
Richelieu	N\$ 17.00
KWV 5 years	N\$ 23.00
KWV 10 years	N\$ 27.00
Captain Morgan	N\$ 16.00
Malibu Coconut	N\$ 16.00
Bacardi	N\$ 16.00
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\$ 17.00
Soda Water	N\$ 17.00
Dry Lemon	N\$ 17.00
Ginger Ale	N\$ 17.00
Tonic Water	N\$ 17.00
Ice Tee Peach / Lemon	N\$ 19.00
Appletizer / Grapetizer	N\$ 32.00
Vigo Marula	N\$ 21.00
Vigo Wild Orange	N\$ 21.00
Vigo Kiwano	N\$ 21.00
Clear Apple Juice	N\$ 23.00
Orange Juice	N\$ 23.00
Guava Juice	N\$ 23.00
Tomato Cocktail	N\$ 26.00
Red Bull	N\$ 47.00

Soda Mixes

Rock Shandy	N\$ 37.00
Malawi Shandy	N\$ 37.00
Passion fruit or Lime & soda or lemonade large	N\$ 37.00

Mineral Water

LaVie Still water 750ml	N\$ 36.00
LaVie Still water 250ml	N\$ 16.00
LaVie Sparkling water 750ml	N\$ 36.00
LaVie Sparkling water 250ml	N\$ 16.00

Whiskey

Bells	N\$ 18.00
J&B	N\$ 18.00
Jack Daniels	N\$ 24.00
Jameson	N\$ 26.00
Chivas Regal	N\$ 32.00
Johnnie Walker Red label	N\$ 20.00
Johnnie Walker Black label	N\$ 35.00



Liqueur & Digestifs

Amaretto	N\$ 22.00
Amarula Cream	N\$ 16.00
Amarula Gold	N\$ 18.00
Frangelico Nut Liqueur	N\$ 18.00
Grappa	N\$ 38.00
Jägermeister	N\$ 22.00
Kahlua Coffee Liqueur	N\$ 17.00
Peppermint Liqueur	N\$ 15.00
Tequila	N\$ 18.00
Underberg	N\$ 36.00

Schladerer selection - clear

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

Cognac

Martell VSOP	N\$ 55.00
Martell XO	N\$ 99.00

Sparkling Wine per glass

JC le Roux LaChanson	N\$ 47.00
JC le Roux LaDomain	N\$ 47.00

White wine per glass

Middelvlei Chardonnay	N\$ 59.00
Protea Chenin Blanc	N\$ 47.00

Rose wine per glass

Protea Rose	N\$ 48.00
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Red wine per glass

Middelvlei Merlot	N\$ 67.00
Protea Cabernet Sauvignon	N\$ 56.00

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