

# Winter

## WARMERS

Valid from Monday, 16 May 2022 – Sunday 14 August 2022

### STARTERS

Chunky pea soup rounded off with crispy ham served with toasted baguette.  
N\$ 89.00

Hotel Thule's favorite Butternut soup,  
rounded off with honey and a drop of cream served with toasted baguette.  
N\$ 89.00

Hearty traditional Goulash soup served with toasted baguette.  
N\$ 96.00

### MAINS

Merlot braised Oxtail served with root vegetables & Basmati rice.  
N\$ 229.00

Creamy mushroom & herb Rigatoni (vegetarian)  
Pasta tossed in a creamy herb-mushroom sauce, topped with a Truffle sprinkle, served with Parmesan.  
N\$ 178.00

Our famous pan fried Sole served with crushed potatoes, seasonal vegetables and molten lemon butter.  
N\$ 235.00

Venison Roulade filled with gherkins, carrots, onions & mustard  
served with a red wine sauce, Spätzle and red cabbage.  
N\$ 269.00

Beef Liver "Berliner Art"  
Pan fried liver served with caramelized onion & apple rings served with mashed potatoes.  
N\$ 185.00

### DESSERT

Belgian dark chocolate brownie served with a scoop of white chocolate ice cream.  
N\$ 95.00

Sour cherry Strudel rounded off with honey,  
served with brandy sauce & vanilla custard.  
N\$ 115.00

Homemade German recipe Glühwein  
N\$ 56.00 per glass

**HOTEL**  
**Thule**