



The sundowner snacks

Traditional THULE snack basket filled with beef-samosas, vegetable-spring rolls, buffalo wings, crumbed calamari & fries.

(serves 3-4) N\$ 162.00

Crumbed mushrooms & dip (vegetarian)	N\$ 45.00
Biltong	(150g) N\$ 50.00
Droewors	(150g) N\$ 40.00
Bowl of olives	(80-90g) N\$ 35.00
Portion of fries	N\$ 40.00

The in-betweens

Traditional German Bratwurst served with homemade potato salad & mustard.

Traditionell deutsche Bratwurst mit hausgemachtem Kartoffelsalat & Senf.

N\$ 115.00

Spare ribs in a sticky marinade served with fries. (portion size for the small hunger)

Marinierte Schweinerippchen mit Pommes. (Portionsgröße für den kleinen Hunger)

N\$ 137.00

Tangy chicken wings served with fries. (portion size for the small hunger)

Würzige Hähnchenflügel mit Pommes. (Portionsgröße für den kleinen Hunger)

N\$ 116.00

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

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

N\$ 137.00

Toasties with fries

Toasted sandwiches, with your choice of either white or brown bread
Sandwichtoast, wahlweise mit Weiß- oder Braunbrot & Pommes

Cheese N\$ 48.50

Ham & Cheese N\$ 49.50

Cheese & Tomato N\$ 49.50

Ham, Cheese & Tomato N\$ 52.50



The famous ones

We support local! Our beef steaks are supplied by Eros Meat Market and are specially matured for that great steak experience.

THULE style steaks served with caramelized onion rings, fries, garlic butter & side salad.
Steaks nach Thule Art mit karamellisierten Zwiebeln, Pommes, Knoblauchbutter & Beilagensalat.

Oryx Steak	(250g) N\$ 189.00
Beef fillet	(250g) N\$ 212.00
Rump Steak	(250g) N\$ 189.00
Rib-eye Steak	(250g) N\$ 204.00
T-bone Steak	(500g) N\$ 219.00

Round it off with one of our homemade sauces
N\$ 27.50

Mushroom sauce
Champignonsauce

Gypsy sauce
Zigeunersauce

Green peppercorn sauce
Grüne Pfeffersauce

Red wine sauce
Rotweinsauce

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."



The classics

Classic C&B Burger - beef patty or grilled chicken breast topped with cheese & bacon placed between a bun served with fries & crispy onion rings.

Klassischer C&B Burger – Rindfleischfrikadelle oder gegrillte Hähnchenbrust mit Käse & Speck zwischen einem Brötchen, serviert mit Pommes & krossen Zwiebelringen.

N\$ 155.00

Crumbed pork Schnitzel served with fries, side salad & a sauce of your choice.

We recommend the gypsy sauce for that special taste!

Paniertes Schweineschnitzel mit Pommes, Beilagensalat & einer Sauce nach Wahl.

Unsere Empfehlung: Zigeunersauce für den besonderen Geschmack!

N\$ 149.00

Lamb saddle chops with sliced garlic-potatoes, caramelized baby carrots & Brandy sauce.

Lammkoteletts mit Knoblauchkartoffeln, karamellisierten Möhrchen & Brandysauce.

N\$ 179.00

Spanish Hunters Tagliatelle – ribbon pasta with Chorizo (Spanish salami), & bacon tossed in a spicy tomato sauce, crowned with Parmesan.

Tagliatelle (Bandnudeln) mit Chorizo & Speck in pikanter Tomatensauce & Parmesan.

N\$ 145.00

Creamy mushroom & herb Rigatoni – tube pasta tossed in a creamy herb-mushroom sauce, crowned with Parmesan and a truffle sprinkle.

Champignon- & Kräuterrigatoni – Röhrennudeln in Kräuter-Sahnesauce mit Champignons, Parmesan & Trüffelspähe.

(vegetarian) N\$ 149.00

Classic Greek salad - greens, tomato, onion, pepper, feta & olive with THULE dressing.

Griechischer Salat - Blattsalat, Tomate, Zwiebel, Paprika, Feta & Olive mit THULE dressing.

(vegetarian) N\$ 134.00



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The Atlantic ones

Seafood Linguine - creamy white wine infused ribbon pasta with mussels, clams & prawns topped with Parmesan.

Meeresfrüchte Linguine – (Bandnudeln) mit Garnelen & Muscheln in Weißwein-Sahnesauce mit Parmesan.
N\$ 156.00

Crispy tempura coated hake fillet served with potato wedges & a spicy garlic-soy shot.

Knuspriger Backfisch im Tempurateig mit Kartoffelecken & würzigem Knoblauch-Soja Schuss.
N\$ 145.00

Pan-fried sole served with crushed potatoes, lemon-butter & garden greens.

Mehllierte Seezunge mit Stampfkartoffeln, Zitronenbutter & Gartensalat.
N\$ 167.00

The healthy ones

Asian beef salad - spicy marinated beef strips bedded on shredded pickled veggies, with a ginger-lemon dressing and roasted peanuts.

Asiatischer Rindfleischsalat - würzig marinierte Rinderstreifen auf eingelegtem Gemüse, mit Ingwer-Zitronendressing und gerösteten Erdnüssen.
N\$ 139.00

Norwegian smoked salmon salad - smoked salmon & avo (seasonal) on greens topped with crispy capers, horseradish drizzle & a touch of soy-toasted sesame seeds.

Norwegischer Lachssalat - geräucherter Lachs & Avo(saisonal) auf Blattsalat mit knusprigen Kapern, Meerrettich-Dressing & Soja-geröstetem Sesam.
N\$ 159.00

Funky THULE Salad - crisp greens topped with chunks of melon, grapes, avo (seasonal), feta & roasted nuts, rounded off with a zesty orange dressing.

THULE Salat – knackiger Salat mit Melonenstücken, Trauben, Avo (saisonal), Feta & gerösteten Nüssen, abgerundet mit einem pikanten Orangendressing.
(vegetarian) N\$ 145.00

The sweet treats

Baked salted caramel cheesecake with a scoop of vanilla ice cream & berry compote.

Gebackener gesalzener Karamellkäsekuchen mit Vanilleeis und Beerenkompott.

N\$ 67.00

Apple strudel THULE style served with vanilla sauce.

Apfelstrudel nach THULE Art mit Vanillesauce.

N\$ 75.00

African style Amarula Malva pudding with a scoop of vanilla ice cream or vanilla sauce.

Amarula-Malvapudding mit einer Kugel Vanilleeis oder Vanillesauce.

N\$ 69.00

Freshly baked waffle served with syrup –N\$ 32.50

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)

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\$ 19.50

Espresso

N\$ 18.00

Espresso double

N\$ 22.00

Cappuccino

N\$ 24.00

Café Latte

N\$ 29.00

Irish coffee (made with Jameson)

N\$ 44.50

Pot of Tea (please ask your waiter for the selection of flavours)

N\$ 18.00

Hot chocolate topped with cream

N\$ 27.50



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



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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



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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.