



The sundowner snacks

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

(serves 3-4) N\$ 165.00

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 appetizers

Smoked chicken Caesar salad topped with crispy bacon & a zesty Caesar dressing.

Caesar Salat mit geräucherter Hähnchenbrust, krossem Speck und pikantem Caesardressing.

N\$ 115.00

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

Golden fried Brie served with a homemade apricot & almond chutney.

Goldgelb gebackener Brie mit hausgemachtem Aprikosen-Mandelchutney.

N\$ 129.00

Orange & black cherry duck spring rolls served on a bed of greens.

Frühlingsrollen mit einer Füllung aus Entenbrust, Orange und Schwarzkirsche auf Blattsalaten.

N\$ 139.00

The classic option

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 in-betweens

Traditional German Bratwurst served with homemade potato salad & mustard.

Traditionelle deutsche Bratwurst mit hausgemachtem Kartoffelsalat & Senf.

N\$ 118.00

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

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

N\$ 139.00

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

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

N\$ 118.00

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

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



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 main actors

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 & Trüffelspäne.

(vegetarian) N\$ 149.00

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

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\$ 9.50
Hot cherries N\$ 17.00
Scoop of Ice Cream N\$ 17.00
(please allow 25 min preparation time)

Raith's Ice Cream N\$ 17.00 per scoop / pro Kugel



Vanilla



Straciatella (Choc-Chip)



Chocolate



Yoghurt



Almond



Rum & Raisin



Orange



Mixed Berries

Cup of coffee	N\$ 20.50
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

Sherry

served 5cl

Sherry <i>Pale dry</i>	N\$ 17.00
Sherry <i>Medium cream</i>	N\$ 17.00
Sherry <i>Full cream</i>	N\$ 17.00

Martini

served 5cl

Martini <i>Extra dry</i>	N\$ 17.00
Martini <i>Bianco</i>	N\$ 17.00
Martini <i>Rosso</i>	N\$ 17.00

Beer

Draught <i>large</i>	N\$ 33.00
Draught <i>small</i>	N\$ 28.00
Beer Shandy <i>large</i>	N\$ 33.00
Beer Shandy <i>small</i>	N\$ 28.00
Tafel Lager	N\$ 24.00
Tafel Lite	N\$ 24.00
Tafel Radler	N\$ 24.00
Windhoek Lager	N\$ 26.00
Windhoek Light	N\$ 26.00
Clausthaler Non-Alcoholic	N\$ 29.50
Clausthaler Lemon	N\$ 29.50

Ciders

Savanna Dry	N\$ 29.50
Savanna Light	N\$ 29.50
Hunters Dry	N\$ 28.50
Hunters Gold	N\$ 28.50

Brandy

served 2.5cl

Klipdrift	N\$ 18.00
Richelieu	N\$ 18.00
KWV 5 years	N\$ 23.50
KWV 10 years	N\$ 28.50

Rum

served 2.5cl

Captain Morgan	N\$ 18.00
Spiced Gold	N\$ 18.00
Malibu Coconut	N\$ 18.00
Bacardi	N\$ 19.00

Soft Drinks

Coca Cola	N\$ 19.50
Coca Cola Light	N\$ 19.50
Coca Cola Zero	N\$ 19.50
Fanta Orange	N\$ 19.50
Schweppes Lemonade	N\$ 18.00
Schweppes Soda Water	N\$ 18.00
Schweppes Dry Lemon	N\$ 18.00
Schweppes Ginger Ale	N\$ 18.00
Schweppes Tonic Water	N\$ 18.00
Ice Tee Peach / Lemon	N\$ 22.00
Appletizer / Grapetizer	N\$ 36.00
Fruit Juices assorted	N\$ 21.00
Red Bull	N\$ 49.00

Soda Mixes

Rock Shandy <i>large</i>	N\$ 39.00
Rock Shandy <i>small</i>	N\$ 34.00
Malawi Shandy <i>large</i>	N\$ 39.00
Malawi Shandy <i>small</i>	N\$ 34.00
Passion fruit <u>or</u> Lime & soda <u>or</u> lemonade <i>large</i>	N\$ 37.00
Passion fruit <u>or</u> Lime & soda <u>or</u> lemonade <i>small</i>	N\$ 32.00

Mineral Water

LaVie Still water <i>750ml</i>	N\$ 37.50
LaVie Still water <i>440ml</i>	N\$ 25.00
LaVie Sparkling water <i>750ml</i>	N\$ 37.50
LaVie Sparkling water <i>440ml</i>	N\$ 25.00



Whisky

served 2.5cl

Bells <i>blended Scotch</i>	N\$ 21.00
J&B <i>blended Scotch</i>	N\$ 21.00
Scottish Leader <i>blended Scotch</i>	N\$ 21.00
Jack Daniels <i>sour mash, USA</i>	N\$ 28.00
Johnnie Walker <i>Red Label</i>	N\$ 28.00
Jameson <i>triple distilled, Irish</i>	N\$ 29.00
Jameson <i>Select Reserve</i>	N\$ 39.00
Scottish Leader <i>12yrs</i>	N\$ 39.00
Johnnie Walker <i>Black Label 12yrs</i>	N\$ 39.00
Glenfiddich <i>single malt 12yrs</i>	N\$ 45.00
Glenfiddich <i>single malt 18yrs</i>	N\$ 85.00

Cognac

served 2.5cl

Jewel of Namibia	N\$ 53.00
Remy Martin <i>VSOP</i>	N\$ 58.00
Remy Martin <i>XO</i>	N\$ 99.00

Obstbrand

Schladerer selection – clear

served 2.5cl

Williams Christ (<i>pear</i>)	N\$ 35.00
Kirschwasser (<i>cherry</i>)	N\$ 35.00
Mirabell (<i>apricot</i>)	N\$ 35.00
Zwetschgenwasser (<i>plum</i>)	N\$ 35.00

Liqueur & Digestif

served 2.5cl

Amarula Cream	N\$ 18.00
Peppermint Liqueur	N\$ 17.00
Ginger Liqueur	N\$ 17.00
Frangelico <i>Hazelnut liqueur</i>	N\$ 21.00
Kahlua <i>Coffee liqueur</i>	N\$ 21.00
Tequila Olmeca <i>silver</i>	N\$ 22.00
Tequila Olmeca <i>gold</i>	N\$ 22.00
Amaretto <i>Italian almond</i>	N\$ 24.00
Jägermeister	N\$ 26.00
Underberg	N\$ 38.00

Open Wines

Sparkling Wine

JC le Roux (<i>sweet, white, 187ml</i>)	N\$ 49.50
Villiera Brut (<i>MCC, dry, 375ml</i>)	N\$ 195.00

White wine

per carafe

La Motte Sauvignon Blanc	N\$ 69.00
Protea Pinot Grigio	N\$ 59.00
Erongo Mountain Chenin Blanc	N\$ 78.00

Rose wine

per carafe

Delheim Pinotage Rose	N\$ 58.00
(<i>semi-sweet</i>)	

Red wine

per carafe

La Motte Cabernet Sauvignon	N\$ 92.00
Delheim Merlot	N\$ 85.00
Etosha Blend	N\$ 82.00

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