

The sundowner snacks

Build your own Sundowner platter with your choice of the following variety:

Stellen Sie sich aus folgender Auswahl Ihre eigene Sundowner-Platte zusammen:

Biltong, Droewors & Cabanossi kebab (1) Biltong, Trockenwurst & Kabanossi Kebab	N\$ 59.00
Meatball, prune & bacon kebab (1) Fleischbällchen, Pflaumen & Speck Kebab	N\$ 29.00
Bratwurst & Knackwurst kebab (1) Bratwurst & Knackwurst Kebab	N\$ 29.00
Mushroom & peppadew skewer (1) Pilz-Paprika-Spieß	N\$ 18.00
Tempura prawns (set of 3) Garnelen im Tempurateig gebacken	N\$ 65.00
Jalapeno poppers (set of 3) Jalapeno Poppers	N\$ 18.00
Variety of mini samosas (set of 3 – beef, chicken & vegetarian) Auswahl an Mini-Samosas (Rindfleisch, Hähnchen & Vegetarisch)	N\$ 19.00
Variety of mini spring rolls (set of 3 – chicken & vegetarian) Auswahl an Mini-Frühlingsrollen (Hähnchen & Vegetarisch)	N\$ 21.00
Traditional Kapana with a spicy salsa (150g) Traditionelles Kapana mit einer würzigen Salsa (150g)	N\$ 59.00
Sassy chicken strips (70g) Gegrillte Hähnchenstreifen	N\$ 18.00
Chunky Calamari sticks (70g) Calamari-Sticks	N\$ 35.00
Hake bites (70g) Seehechtbissen	N\$ 32.00
Small garden salad (serves 1) Kleiner Gartensalat	N\$ 35.00
Portion of shoestring fries (serves 1) Portion Pommes	N\$ 29.00

Round it off with one of our homemade dips / toppings
Runden Sie Ihre Platte mit einem unserer hausgemachten Dips / Toppings ab

Aioli (garlic-mayo)	Aioli (Knoblauch-Mayo)	N\$ 15.00
Fresh chillies	Frische Chillis	N\$ 10.00
Sauce Tartare	Sauce Tartar	N\$ 15.00
Mushroom dip	Champignon-Dip	N\$ 18.00
Honey-mustard dip	Honig-Senf-Dip	N\$ 18.00
Blue cheese dip	Blauschimmelkäse-Dip	N\$ 21.00
Spicy tomato chutney	Würziges Tomatenchutney	N\$ 18.00

The appetizers

Pan-fried chicken livers in an herb-onion-garlic & tomato sauce served with rustic crusty bread aside. (mild or spicy)

Gebratene Hühnerleber in einer Kräuter-Zwiebel-Knoblauch & Tomatensauce, serviert mit rustikalem, knusprigem Brot. (mild oder würzig)
N\$ 75.00

Slow roasted, marinated beef marrow bones served with rustic crusty bread aside.

Langsam gegarte, marinierte Rindermarkknochen, serviert mit rustikalem, knusprigem Brot
N\$ 79.00

Thule style loaded fries - rustic fries topped with cheese sauce, crispy bacon & molten cheese.

Pommes im Thule-Stil - rustikale Pommes mit Käsesauce, knusprigem Speck & geschmolzenem Käse.
N\$ 115.00

Trio of Mini Burgers - grilled chicken, pulled pork & beef, served with fries & a variety of homemade sauces.

Mini Burger Trio - gegrilltes Hähnchen, Pulled Pork & Rindfleisch, serviert mit Pommes & verschiedenen hausgemachten Saucen.
N\$ 125.00

Creamy garlic snails - drenched in a garlic-cream & herb sauce, topped with molten cheese, served with toasted Baguette.

Weinbergschnecken in einer Knoblauch-Kräuter-Sahnesauce, überbacken mit Käse, serviert mit geröstetem Baguette.
N\$ 149.00



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 healthy ones

Roasted vegetable salad topped with fried feta, served with an herb dressing on the side.

Gerösteter Gemüsesalat mit gebratenem Feta, serviert mit seperatem Kräuterdressing.

N\$ 149.00

Thule style Caesar salad - mixed greens topped with smoked chicken breast, crispy bacon & a zesty Caesar dressing on the side.

Caesar Salat im Thule-Stil - bunter Salat mit geräucherter Hähnchenbrust, krossem Speck
& seperatem, pikanten Caesardressing.

N\$ 169.00

Funky Thule salad - mixed greens topped with chunks of melon, grapes, avocado, Feta & roasted nuts, served with a zesty orange dressing on the side.

Bunter Thule-Salat - Blattsalate mit Melonenstückchen, Trauben, Avocado, Feta & gerösteten Nüssen,
serviert mit seperatem, pikanten Orangendressing.

N\$ 175.00

Classic Greek salad - greens, tomatoes, onions, peppers, Feta & olives with Thule dressing on the side.

Klassischer Griechischer Salat - Blattsalate, Tomaten, Zwiebeln, Paprika, Feta & Oliven
mit seperatem Thule-Dressing.

N\$ 145.00

Vegetarian Linguine (ribbon pasta) - tossed in a basil pesto- tomato sauce with mushrooms, topped with crumbled Feta & Parmesan on the side.

Vegetarische Linguine (Bandnudeln) - in eine Basilikum-Pesto-Tomatensauce mit Pilzen & Feta serviert
mit Parmesan.

N\$ 135.00



The famous ones

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\$ 205.00
Beef fillet	(250g) N\$ 249.00
Rump Steak	(250g) N\$ 215.00

Round it off with one of our homemade sauces

Green peppercorn sauce	Grüne Pfeffersauce	N\$ 22.50
Mushroom sauce	Champignonsauce	N\$ 22.50

The main actors

Chicken Schnitzel served with garlic-potatoes, mushroom sauce & a garden salad.
Hähnchenschnitzel serviert mit Knoblauchkartoffeln, Pilzsauce & Beilagensalat.
N\$ 155.00

Pan fried Hake fillet topped with creamy garlic mussels served with fries & a garden salad.
In der Pfanne gebratenes Seehechtfilet mit cremigen Knoblauchmuscheln,
serviert mit Pommes & Gartensalat.
N\$ 175.00

Mediterranean Linguine (ribbon pasta) - tossed in a basil pesto- tomato sauce with mushrooms, smoked chicken & bacon topped with crumbled Feta & Parmesan aside.
Mediterrane Linguine (Bandnudeln) - in einer Basilikum-Pesto-Tomatensauce mit Pilzen, geräuchertem Hähnchen, Speck & Feta, serviert mit Parmesan.
N\$ 172.00

Spare ribs in a Thule style sticky marinade served with fries.
Spareribs in einer herzhaften Marinade nach Thule-Art, serviert mit Pommes.
N\$ 145.00



The sweet treats

Baked cheesecake salted-caramel style - served with a scoop of vanilla ice cream & crispy caramel popcorn.

Gebackener Käsekuchen mit gesalzenem Karamellgeschmack, serviert mit einer Kugel Vanilleeis & Karamellpopcorn.

N\$ 115.00

Austrian dark chocolate mousse with a hint of orange served with a scoop of hazelnut ice cream & berry compote.

Österreichische dunkle Schokoladenmousse mit einem Hauch von Orange, serviert mit einer Kugel Haselnusseis & Beerenkompott.

N\$ 119.00

Refreshing passionfruit & lemon cheesecake finished off with lemon curd & lemon crisps.

Efrischender Passionsfrucht-Zitronen-Käsekuchen abgerundet mit Zitronencreme & Zitronen-Chips.

N\$ 95.00

Malva pudding - rounded off with Amarula-cream liqueur, served with a scoop of almond ice cream.

Malva Pudding abgerundet mit Amarulalikör, serviert mit einer Kugel Mandeleis.

N\$ 105.00

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

Vanilla	Chocolate
Yoghurt	Rum & Raisin
Straciatella (choc-chip)	Almond
Hazelnut	White chocolate
Mocca (coffee)	Lemon
After eight (choc-mint)	

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\$ 19.00
Sherry <i>Medium cream</i>	N\$ 19.00
Sherry <i>Full cream</i>	N\$ 19.00

Martini

served 5cl

Martini <i>Extra dry</i>	N\$ 23.00
Martini <i>Bianco</i>	N\$ 23.00
Martini <i>Rosso</i>	N\$ 23.00

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\$ 32.50
Clausthaler Lemon	N\$ 32.50

Ciders

Savanna Dry	N\$ 31.00
Savanna Light	N\$ 31.00
Hunters Dry	N\$ 34.00
Hunters Gold	N\$ 34.00

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\$ 23.00
Appletizer / Grapetizer	N\$ 36.00
Fruit Juices assorted	N\$ 23.00
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\$ 39.00
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



HOTEL Thule

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\$ 32.00
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\$ 52.00
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.