

# HOTEL Thule

*Welcome to Hotel Thule,  
we trust you will have a wonderful experience with us.*

*Willkommen im Hotel Thule,  
wir wünschen Ihnen einen angenehmen Aufenthalt.*

*Please Note: as all the food is freshly prepared,  
it might take a little longer*

*Bitte beachten Sie, dass alle Gerichte frisch zubereitet werden,  
daher kann es etwas länger dauern*

## Cold Starters / Kalte Vorspeisen

*Seafood cocktail with pineapple dressed with a cocktail sauce  
Meeresfrüchtecocktail mit Ananas und Cocktailsoße überzogen* N\$ 48.50

*Beef carpaccio served with balsamic vinaigrette  
Carpaccio vom Rind mit einer Balsamico-Vinaigrette* N\$ 58.00

*Smoked salmon served with a cranberry-horseradish cream  
Geräucherter Lachs mit Preiselbeer-Sahneerrettich* N\$ 69.00

## Warm Starters / Warme Vorspeisen

*Garlic- and cheese snails served with bread fingers  
Knoblauch-Käseschnecken mit Brotstreifen* N\$ 51.00

*Hot chicken liver "Peri-Peri" served on Toast  
Scharfe Hühnerleber "Peri-Peri" auf Toast* N\$ 39.50

*Crumbed mussels served with a garlic mayonnaise  
Panierte Miesmuscheln mit einer Knoblauchmayonnaise* N\$ 55.00

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*Grilled brinjals, tomato and crumbed mushrooms  
topped with Camembert cheese  
Gegrillte Aubergine, Tomate und panierte Champignons  
mit Camembert Käse überzogen* N\$ 38.50

## Soups / Suppe

*French onion soup  
Französische Zwiebelsuppe* N\$ 37.00

*Lightly spiced butternut and sweet potato soup with croutons  
Fein gewürzte Kürbis-Süßkartoffelsuppe mit Croutons* N\$ 42.00

## Fish and Seafood / Fisch und Meeresfrüchte

*Sole served with lemon butter and parsley-potatoes  
Seezunge mit Zitronen-Butter und Petersilienkartoffeln* N\$ 133.00

*Kingklip served with peach-green peppercorn sauce  
and Jasmine Rice  
Königsfisch mit Pfirsich- und grüner Pfeffersauce an Jasminreis* N\$ 135.00

*Grilled Calamari steak served with tomato-olive sauce and rice  
Gegrilltes Calamaristeak mit Tomaten-Olivensauce und Reis* N\$ 97.00

*Fried Black-tiger prawns served in a garlic-butter sauce  
with Jasmine rice  
Gebratene Riesengarnelen in Knoblauchbutter mit Jasmin-Reis* N\$ 160.50

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## Vegetarian dishes / Vegetarische Gerichte

*Penne Rigate topped with Blue-cheese sauce*  
*Penne Rigate in Gorgonzolasauce* N\$ 64.50

*Grilled Polenta slices served with mushroom sauce and salad*  
*Gegrillte Polentaschnitten mit Pilzsauce und Salat* N\$ 55.50

*Traditional Italian Gnocchi with basil-pesto topped with herb sauce*  
*and Parmesan cheese*  
*Traditionelle italienische Gnocchi mit Basilikumpesto*  
*in einer Sauce Kräuter der Provence und Parmesankäse* N\$ 74.00

## Venison Corner / Wildecke

*Subject to availability / Saisonbedingt*

*Oryx medallions topped with cranberry sauce and onion rings*  
*served with baked potatoes*  
*Gemsbock Medaillons mit Preiselbeersauce, Zwiebelringen und Ofenkartoffel* N\$ 128.00

*Game Casserole with peppers, onions, mushrooms and bananas,*  
*served with Spätzle*  
*Wildtopf mit Paprika, Zwiebel, Pilzen und Banane*  
*serviert mit Spätzle* N\$ 110.00

## Meat Dishes – Fleischgerichte

*Pork Medallions “Hunters Style” served with Spätzle*  
*Schweinemedaillons nach Jägerart mit Spätzle* N\$ 117.00

*Chicken Cordon Bleu served with a sauce of your choice*  
*and French Fries*  
*Cordon Bleu vom Huhn mit einer Sauce nach Wahl und Pommes Frites* N\$ 105.00

*Lamb saddle chops served with mint sauce and cottage fries*  
*Lammrücken Koteletts mit Minzsauce und Kartoffeltaler* N\$ 118.00

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*Sirloin steak 250g*  
*Lendensteak 250g* N\$ 108.90

*Rump Steak 400g*  
*Rumpsteak 400g*  
N\$ 142.30

*Fillet Steak 250g*  
*Filetsteak 250g* N\$ 160.50

*T-Bone Steak 400g*  
*T-Bone Steak 400g* N\$ 130.00

*All Steaks are served with a side dish and sauce of your choice:*

*Rice, parsley-potatoes, Spätzle, or French fries*

*Pepper, mushroom, garlic or cheese sauce*

*Alle Steaks werden mit einer Beilage und Sauce nach Wahl serviert:*

*Reis, Petersilienkartoffeln, Spätzle, oder Pommes Frites*

*Pfeffer-, Pilz-, Knoblauch- oder Käsesauce*

## Dessert / Nachspeisen

*Coup Denmark - Vanilla ice cream with hot chocolate sauce*  
*Coup Dänemark - Vanilleeis mit heißer Schokoladensauce* N\$ 35.00

*Warm home-made apple-strudel*  
*Lauwarmer hausgemachter Apfelstrudel* N\$ 45.00

*Cinnamon-honey parfait served with hot cherries*  
*Zimt-Honigparfait mit heißen Kirschen* N\$ 48.50

*Hot Brandy-pudding served with vanilla ice cream*  
*Warmer Brandwein-Pudding mit Vanilleeis* N\$ 49.50

*Grilled fruit kebab with chilli-sugar*  
*Gegrillter Obstspieß mit Chillizucker* N\$ 44.50

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<i>Dom Pedro with Amarula</i>	
<i>Dom Pedro – geschlagenes Vanilleeis mit Amarula</i>	N\$ 30.60
<i>Irish coffee</i>	
<i>Kaffee mit Whisky und Schlagsahne</i>	N\$ 26.00
<i>Cup of Coffee / Tasse Kaffee</i>	N\$ 10.50
<i>Cappuccino</i>	N\$ 16.00
<i>Espresso</i>	N\$ 11.50
<i>Hot chocolate / Heiße Schokolade</i>	N\$ 19.00
<i>Pot of tea / Kännchen Tee</i>	N\$ 16.00

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## Wine List

### White Wines / Weißwein

<i>Delheim Chardonnay</i>	N\$ 118.50
<i>A fruity dry white wine with aromas of melon and peach leading to a ripe and juicy palate, bursting with pristine fruit, nicely rounded.</i>	
<i>Nederburg Sauvignon Blanc</i>	N\$ 97.50
<i>An herb white wine with vibrant grassy and gooseberry aromas, some herbaceous nuances, and a hint of ripe citrus. This wine has got a wonderfully balanced palate.</i>	
<i>Nederburg Stein</i>	N\$ 85.00
<i>A very popular semi-sweet wine. Nederburg Stein is made from selected full ripe grapes that results in a tropical fruitiness on the nose. Summer is reflected in this soft, fruity wine with a lingering aftertaste.</i>	
<i>Zonnebloem Premier Grand Cru</i>	N\$ 76.00
<i>A light pale summer wine with aromas of tropical fruit. It has a fresh and fruity taste with a crisp acidity.</i>	
<i>Fairview Chardonnay</i>	N\$ 163.50
<i>A harmonious Chardonnay, with fruit, alcohol and acids all in balance. The wine has a concentrated lime and orange blossom nose, complimented by toasty coconut butter.</i>	
<i>Buitenverwachting Rhine Riesling</i>	N\$ 147.00
<i>A light-bodied but lively dry wine with fresh-cut lime, peach and pippin apple notes. It is referred to as vibrant and delicious.</i>	
<i>Saxenburg Grand Vin Blanc</i>	N\$ 85.00
<i>A light summer wine with a unique blend of Chardonnay from Château Capion and Chenin Blanc from Saxenburg. The Chardonnay gives the wine its smooth, soft quality while the Chenin contributes to the fruity fresh character of the wine. It has a ripe bouquet with rich fresh fruit, peachy aromas and hints of almonds.</i>	

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## Red Wines / Rotwein

### *Hotel Thule House Wine*

N\$ 109.50

*This soft and rich deep Cabernet Sauvignon, Merlot and Shiraz combination has an intense fruity aroma.*

### *Delheim Shiraz*

N\$ 190.00

*This dry mouth-watering and full-bodied red wine has intense berry fruit and black pepper aromas.*

### *Fairview Amos Pinotage*

N\$ 164.50

*A vibrant purple red wine with spicy dark fruit flavours. The wine spent ten months in used French and American oak barrels, before blending and bottling. The oakling is therefore very subtle, elevating the special fruit flavours of this pinotage.*

### *Delheim Merlot*

N\$ 144.00

*This merlot is packed with enchantingly ripe fruit. Subtle mint and blackcurrant flavours predominate and in the mouth the wine is immediately accessible and velvety.*

### *Nederburg Baronne*

N\$ 111.50

*A red wine with aromas of ripe blackcurrant fruit with a hint of chocolate and berry, smoky and savoury flavours. A hugely successful blend, with a hint of leather.*

### *Nederburg Cabernet Sauvignon*

N\$ 140.50

*A Cabernet Sauvignon with a wild berry, chocolate and mocha flavour on the nose, and a waft of vanilla. With its gorgeous berry concentration, grippy tannins assert the variety with a long finish.*

### *Villiera Pinotage*

N\$ 157.50

*This rich purple red wine is a new-style Pinotage with bold plums, subtle oak spice and vanilla on the nose with soft tannins on the palate.*

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### *Villiera Down to Earth*

N\$ 128.50

*A red wine with an explosion of spice and dark berry flavours. The extra dimension of integrated oak was all that was needed to complete the picture of a modern wine that illustrates the art of blending.*

### *Zonnebloem Shiraz*

N\$ 134.50

*A deep plum red rich wine with traces of spices, leather and lots of ripe berries.*

## Rosé Wines / Weißherbst

### *Delheim Pinotage Rosé*

N\$ 94.00

*With its concentrated strawberry flavours it is crisp and refreshing. A wine with an intense ruby red colour.*

### *Nederburg Rosé*

N\$ 88.50

*The nose detects a berry flavour which leads the way to a superb balance between sweetness and fruit acidity. This leaves you with a freshness and a touch of raspberry on the palate.*

### *Mulderbosch Rosé*

N\$ 156.50

*This wine gem is a beautiful rosé made of Cabernet Sauvignon grapes. Mulderbosch Rose is a brilliant strawberry-red in colour with an aromatic nose of grapefruit, strawberries, guava, lavender and thyme. It is delightfully crisp and refreshing.*

## Sparkling Wines / Sekt

### *JC Le Roux Le Chanson*

N\$ 101.00

*This rosé is a delicately sweet sparkling red wine that is refreshing and low in alcohol.*

### *JC Le Roux Le Domaine*

N\$ 108.00

*Le Domaine is a bright, green-yellow sparkling wine which has a bubbling muscat aroma supported by cheerful fruit flavours on the nose. The palate is alive with sweet tropical fruits supported by an enjoyable aftertaste.*

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## *Nederburg Cuvée Brut*

N\$ 130.00

*A very dry brilliant clear sparkling wine with a lasting sparkle. It is referred to as a delicate fruity crisp and fresh wine.*

## *Pongracz Cap Classic*

N\$ 180.50

*Composed in the classic French tradition of the noble grape varieties, Pinot Noir and Chardonnay, Pongrácz is an elegant Cap Classique. It has a wonderful foaming mousse and biscuit character that culminates in a full, fruity finish.*

## *Beverages and Cocktails / Getränke und Cocktails*

### *Soft Drinks*

<i>Appletizer, Grapetizer</i>	N\$ 17.50
<i>Coca Cola light, Fanta Orange, Sprite Zero</i>	N\$ 13.00
<i>Coca Cola, Schweppes Dry Lemon, Lemonade,</i>	
<i>Soda water, Ginger Ale, Tonic Water, Tomato Cocktail</i>	N\$ 11.00
<i>Minute Maid Orange, Grape, Apple, Breakfast Blend</i>	N\$ 13.50
<i>Mineral Water still / sparkling 330 ml</i>	N\$ 11.00
<i>Mineral Water still / sparkling 1l</i>	N\$ 20.00
<i>Rock Shandy</i>	N\$ 16.50

### *Beer*

<i>Draught / Draught shandy large</i>	N\$ 17.00
<i>Draught / Draught shandy small</i>	N\$ 12.50
<i>Tafel Lager, Windhoek Lager, Windhoek Light</i>	N\$ 15.50
<i>Heineken</i>	N\$ 19.50
<i>Erdinger Weißbier</i>	N\$ 39.50

### *Ciders*

<i>Hunter's Dry, Hunter's Gold</i>	N\$ 16.00
<i>Savanna Dry, Savanna Light</i>	N\$ 18.50
<i>Smirnoff Spin, Smirnoff Storm</i>	N\$ 16.00

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## *Cocktails*

### *Long Island Ice Tea*

*Pushkin Vodka, Tequila Olmeca, Bacardi Rum, Gordon's Gin, Coca Cola*

N\$ 41.50

### *Daiquiri*

*Bacardi Rum, Lemon juice, Castor sugar*

N\$ 26.00

### *BMW*

*Bailey's Irish Cream, Malibu Coconut Rum, Bell's Whisky*

N\$ 43.00

### *Big Fluffy Zombie*

*Captain Morgan Rum, Bacardi Rum, Klipdrift Brandy, Pineapple- and Orange juice*

N\$ 47.00

### *Tequila Canyon*

*Tequila Olmeca, Bols Tripple Sec, Cranberry- Orange- and Pineapple juice*

N\$ 30.50

### *Havanna Cocktail*

*Bacardi Rum, Pineapple- and Lemon juice Amatini*

N\$ 30.50

*Amarula Cream, Pushkin Vodka, Bols Tripple Sec*

N\$ 33.00

*Please note that prices of all other spirits and liqueurs are on request  
Bitte wenden Sie sich an unseren Barman für weitere Preis-Anfragen*