

théhuone

tea selection

ENGLISH

théhuone

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The teas that made it onto our shelves have earned their place. Our selection includes more than 400 different teas, which have been carefully selected for their excellent properties.

In addition, we are constantly looking for interesting new teas for you to taste. We are happy to help each of our customers in finding the right tea for the right moment.

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Black and red teas

The leaves of black tea go through a carefully controlled oxidation process, as a result of which the colour of the leaves changes from green to dark and the tea takes on its specific characteristic taste.

In addition to the oxidation process, the taste of black tea is affected by many other factors such as the location of the tea plantation, how nutritious the soil is, the use of different parts of the tea plant, the climate, and the age of the tea trees. Our selection includes dozens of different pure black teas from several different countries.

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CHINA

Chinese oxidized teas vary in colour from a bright amber hue to a warm, deep reddish glow. That's why they are called red tea in China. The flavours are soft and full bodied, rich in aromatics and can be found with hints of honey.

YUNNAN

YUNNAN DIANHONG

5€ / 60g
8,30€ / 100g

Chinese red tea from Yunnan province. The leaves are rolled into a pearl shape. The finished brew is reddish dark. A special oxidation keeps the tea full bodied, producing a mild, floral-sweet, slightly smoky scent. Recommended brewing: 95°C 4 min.

YUNNAN ORGANIC WILD BLACK

5€ / 30g
16,60€ / 100g

The leaves of this wonderful tasting tea are picked from wild, 300-500-year-old tea trees. Recommended brewing: 95°C 2-3 min.

YUNNAN F.O.P.

5€ / 60g
8,30€ / 100g

A good, full-bodied everyday tea from Yunnan province. Recommended brewing: 95°C 3-4 min.

YUNNAN GOLDEN MAOFENG

5€ / 30g
16,60€ / 100g

Black tea including long, golden bud leaves. In the soft brew notes of chocolate and fruits. Recommended brewing: 95°C 2-3 min.

YUNNAN HUANGJIN MAOFENG

5,25€ / 25g
21€ / 100g

A deep red, loose leaf tea with a soft, rich and fruity aroma. Recommended brewing: 95°C 3-4 min.

YUNNAN GOLDEN MONKEY

5€ / 30g
16,60€ / 100g

This fine full-bodied Chinese black tea, with delicately spicy notes, is made from the sun-kissed tea leaves of tea trees growing in the red soil of Yunnan. Recommended brewing: 95°C 2.5-3 min.

ORGANIC YUNNAN BLACK GOLDEN PEARLS

5€ / 30g
16,60€ / 100g

Beautifully rolled large tea beads, which brew a delicious, soft and honeyed drink with a hint of liquorice. Recommended brewing: 97°C 3-4 min.

YUNNAN DIANHONG JINHAO

5€ / 30g
16,60€ / 100g

The Menghai big leaf variety is native to southern Yunnan. The leaves grow at an altitude of 1,600 m and are picked in April. Not long after that the aromatic tea is ready to be enjoyed. Recommended brewing: 97°C 2-3 min

ANHUI

KEEMUN CONGOU O.P.

5€ / 60g
8,30€ / 100g

A Chinese, red, loose leaf tea from Anhui Province with a pleasant spicy-sweet aroma, alongside a hint of smokiness. Recommended brewing: 95°C 4 min.

KEEMUN ROYAL MAOFENG

5€ / 40g
12,50€ / 100g

This high-quality Keemun tea with its long, twisted leaves and fine top buds produces a very aromatic drink. Recommended brewing: 95°C 2-3 min.

ORGANIC KEEMUN MAOFENG

5€ / 40g
12,50€ / 100g

As a drink, this organically grown tea variety, Maofeng, gives a beautiful golden yellow brew with a rich and strong flavour. Maofeng graded pickings have been produced in Chinese tea gardens since 1875. Recommended brewing: 100°C 2-3 min.

GOLDEN NEEDLE O.P.

5€ / 40g
12,50€ / 100g

A fine, soft, mild yet full-bodied tea with needle-like, flat-twisted leaves. Recommended brewing: 95°C 2-3 min.

KEEMUN HAOYA

5€ / 30g
16,60€ / 100g

A hand-made black tea from Qimen county, in Anhui. The taste of this premium quality tea has a full-bodied, soft and fruity aroma. Aftertaste has fleeting hints of raisin. Recommended brewing: 90°C 3-5 min.

KEEMUN TE MING

5€ / 30g
16,60€ / 100g

Keemun tea, made from large, full-bodied leaves, is produced in Qimen county in Anhui Province, located between the Yellow Mountains and the Yangtze River. This fine black tea draws its strength from the region's mountainous soil. Recommended brewing: 97°C 2-3 min.

KEEMUN SUPERIOR

5€ / 50g
10€ / 100g

This strong and full-bodied Keemun tea is made in Qimen county, Anhui province, located between the Yellow Mountains and the Yangtze River. This great black tea gets its strength from the mountainous soil. Recommended brewing: 97°C 2-3 min.

ANHUI QIMEN HONG

5€ / 50g
10€ / 100g

Anhui's high-quality, broken leaf red tea is dark brown with a red hue when brewed and full-bodied. Its flavour profile contains subtle notes of orchid and light touches of chocolate. Recommended brewing: 95°C 3-4 min.

KEEMUN BLACK SNAIL

5€ / 30g
16,60€ / 100g

Organically grown black tea. The skilfully twisted leaves have a floral, spicy scent with some grapes. The taste is honeyed and malty, with a whisper of smokiness. Recommended brewing: 97°C 2-3 min.

FUJIAN

ORGANIC LAPSANG SOUCHONG

5€ / 50g
10€ / 100g

Organically grown, smoky black tea, with forest and pine flavours in the taste profile. Recommended brewing: 95°C 3.5 min.

TARRY LAPSANG SOUCHONG

5€ / 60g
8,30€ / 100g

Tarry and smoky, this is a strong black tea from China. Recommended brewing: 97°C 3-4 min.

ZHEJIANG

5€ / 40g
12,50€ / 100g

ZHEJIANG JIUGU HONGMEI

A nuanced and gentle black tea made from the leaves of original Lung Ching bushes from the Xihu (West Lake) region. Recommended brewing: 97°C 2-3 min.

Please note! The availability of first flush Darjeeling teas varies depending on the harvest season. Please check with the staff if the first flush tea you want is available.

INDIA

DARJEELING FIRST FLUSH

Normally, the first picking takes place between late February and mid-April, but changes in climate may affect the exact timing of the picking. The spring harvest produces a young, highly aromatic tea type with a remarkably floral, light and sophisticated taste.

ORGANIC SEEYOK FIRST FLUSH

5€ / 25g
20€ / 100g

This excellent first flush Darjeeling tea, with hints of citrus, has a unique scent and a beautifully balanced zest in the taste. Recommended brewing: 90°C 2 min.

ORGANIC MARYBONG FIRST FLUSH

5€ / 25g
20€ / 100g

This First Flush tea from the spring's earliest harvest delights with floral and fruity notes. Hand-plucked young buds lend a subtle, nectar-like sweetness, creating a bright and fragrant infusion. Recommended brewing: 95°C 2 min.

ORGANIC RISHEEHAT FIRST FLUSH

5€ / 25g
20€ / 100g

These beautiful tea leaves come from the Risheehat Tea Garden in Darjeeling, a valley known for its steep slopes and rich, fertile soil. The golden-colored tea offers a charmingly sweet aroma and a full-bodied, well-balanced flavor. Recommended brewing: 95°C 2 min.

ORGANIC PUTTABONG FIRST FLUSH

5€ / 25g
20€ / 100g

Puttabong Tea Estate produces the finest Darjeeling tea at an altitude of 1,980 meters in the lush mountains of Northern India. Brewing: 90°C for 2 minutes.

ORGANIC BADAMTAM FIRST FLUSH

5€ / 25g
20€ / 100g

The Badamtam tea garden was established in 1858. The founder named it after a container for carrying water in, which is made of bamboo. The garden is known for its high-quality tea, which grows at an altitude of up to 1,800 meters. Recommended brewing: 90°C 2 min

ORGANIC HIMALAYA SAMABEONG FIRST FLUSH

5€ / 25g
20€ / 100g

The Samabeong Tea Garden is located near the Bhutanese border in the foothills of the Himalayas, within Neora Valley National Park. The region's unique climate enriches the tea leaves with deep, full-bodied character. Recommended brewing: 90 °C 2 min.

ORGANIC NEPAL SPRING BEAUTY

5€ / 25g
20€ / 100g

The sacred Hindu temple of Pathibhara Devi is situated on the Taplejung hill, surrounded by lush tea gardens. Enjoy the fresh taste of Nepal's first flush. Recommended brewing: 90°C 3 min.

DARJEELING SECOND FLUSH

A summer harvest. The summer harvest, which takes place between May and June, is the most extensive picking of the year. It produces excellent quality, dark brown tea leaves with silvery bud tips. Once brewed, the leaves turn a shade of copper and are very aromatic.

CASTLETON S.F.T.G.F.O.P.

5€ / 50g
10€ / 100g

The famous Castleton estate produces some of the finest Darjeelings of the summer, which break price records on the market in Calcutta. Its shaped, pointy leaves produce a nut-coloured brew. Castleton is known for its delicious muscatel flavour. Recommended brewing: 95°C 2.5–3.5 min.

ORGANIC SELIMBONG

5€ / 50g
10€ / 100g

This famous tea garden, “Silbung” was founded in 1886. The second flush Sinensis leaf contains plenty of top buds granting a spicy, aromatic, soft and floral, copper-coloured infusion. Recommended brewing: 97°C 2–3 min.

BADAMTAM SECOND FLUSH

5€ / 50g
10€ / 100g

Full-bodied and with a hint of plum, this strong flavoured summer-picked tea, grows at an altitude of 1858 meters above sea level in the Badamtam tea garden west of Darjeeling city. Recommended brewing: 90°C 2 min.

MARGARET’S HOPE SF F.T.G.F.O.P.

5€ / 50g
10€ / 100g

An absolute favourite of the English. Very aromatic, picked at the right moment of summer. The round, full-bodied flavour of this tea is perfect for mornings. Recommended brewing: 95°C 2–3.5 min.

ORGANIC SUNGMA

5€ / 50g
10€ / 100g

This strong and spicy Darjeeling tea grows even at 2360 meters above sea level. The infusion is cloudy, with a coppery tone. Recommended brewing: 95°C 3 min.

ORGANIC MAKAI BARI SF F.T.G.F.O.P.1.

5€ / 50g
10€ / 100g

A fine second flush tea from the traditional Makaibari tea estate in Darjeeling, from India. The infusion is very aromatic and nutty. Recommended brewing: 95°C 2.5–3 min.

GOPALDHARA MUSCATEL

5€ / 50g
10€ / 100g

A distinctive Darjeeling with a warm flavor, a beautiful copper hue, and a subtle hint of honey in its taste. Brewing: 95°C for 3–4 minutes.

SEYOK, BROKEN LEAF

Darjeeling-type black tea from India. Refined and nuanced, fruity taste. Recommended brewing: 95°C 3-4 min.

5€ / 60g
8,30€ / 100g

DOOARS PUTHARJHORA MUSCATEL

The beautiful large leaves of this tea give a full-bodied, soft taste experience in which one can find hints of honey in the aftertaste.
Recommended brewing: 95°C 3-4 min.

5€ / 40g
12,50€ / 100g

DARJEELING / AUTUMNAL

The autumn harvest takes place from October to November and produces high-quality Darjeeling tea. The dark brown tea leaves make a beautiful, coppery brew.

BANNOCKBURN F.T.G.F.O.P.1

A great, all-round good Darjeeling, harvested in the autumn.
Recommended brewing: 95°C 3 min.

5€ / 50g
10€ / 100g

ROHINI EMPEROR

This autumn Darjeeling is picked from the highest mountains of northern India. These autumn-picked leaves, strong and leathery after the summer, produce an aromatic tea with a hint of orange in the aftertaste. Recommended brewing: 95°C 3-4 min.

5€ / 50g
10€ / 100g

ASSAM

Assam is India's largest tea region with ideal conditions for growing tea. The Assamica variety grown in the region produces very tasty and malty, strong black teas.

GENTLEMAN'S TEA G.F.B.O.P.

5€ / 60g
8,30€ / 100g

A dark and very full-bodied tea, best enjoyed in the mornings.
Recommended brewing: 97°C 4 min.

BUDLA BETA SF F.T.G.F.O.P.1

5€ / 60g
8,30€ / 100g

This quality tea is made of the finest parts of the tea plant, the tender uppermost leaves and buds. The taste is refined and aromatic.
Recommended brewing: 97°C 3-4 min.

HARMUTTY S.T.G.F.O.P.

5€ / 60g
8,30€ / 100g

Carefully processed, beautiful dark leaves with plenty of golden brown bud tips. The brew is of a copper-reddish tone and has a balanced, strong flavour. Recommended brewing: 97°C 3-5 min.

DOOMUR DULLUNG F.T.G.F.O.P.

5€ / 60g
8,30€ / 100g

A full-bodied and aromatic tea from India, the province of Assam. Strong and refreshing. Recommended brewing: 97°C 3-4 min.

ASSAM BUKHIAL B.O.P

5€ / 70g
7,10€ / 100g

Strong yet soft CTC - style tea, for lovers of sturdy black tea.
Recommended brewing: 97°C 4 min.

KOOMSONG T.G.F.O.P.

5€ / 60g
8,30€ / 100g

Long and eloquent leaves with an abundance of golden buds. This copper-toned brew has a strong, full-bodied and spicy taste, with a light presence of maltiness in the smell. Recommended brewing: 97°C 3 min.

MOKALBARI EAST

5€ / 60g
8,30€ / 100g

Classic second flush Assam tea. The taste is strong and spicy. Nuanced and malty in nature. Recommended brewing: 97°C 3 min.

MOKALBARI GOLDEN LEAF

5€ / 30g
16,60€ / 100g

This strong and harmonious black tea comes from the renowned Mokalbari Tea Estate, nestled at the foothills of the Tibetan Highlands. The fertile sandy soil of the mountains blends with Mokalbari's rich earth, creating an ideal growing environment for the tea bushes. Recommended brewing: 97°C 3 min.

MANGALAM F.T.G.F.O.P.

5€ / 40g
12,50€ / 100g

Premium Assam tea. Carefully crafted large leaves, alongside plenty of golden buds. The amber coloured brew tastes deliciously malty and pleasantly spicy. Recommended brewing: 95°C 3-4 min.

HATTIALLI SUPERIOR SF S.F.T.G.F.O.P.

5€ / 30g
16,60€ / 100g

Top quality Assam tea, both for the eye and the mind. For lovers of excellent tea. Recommended brewing: 95°C 3-4 min.

BANASPATY ORGANIC

5€ / 60g
8,30€ / 100g

Premium quality tea from organic plantations in Assam. Soft, full-bodied and aromatic. Recommended brewing: 97°C 3 min.

ORGANIC ASSAM TONGANAGAON

5€ / 50g
10€ / 100g

Located in the Assam Valley, the Tonganagaon Tea Estate produces a sophisticated and well-balanced organically grown Assam black tea. Recommended brewing: 97°C 3-5 min.

ASSAM BORHAT S.F.T.G.F.O.P.

5€ / 50g
10€ / 100g

A young and fresh Second Flush Assam tea, with a hint of roasted notes in its flavor. Recommended brewing: 100°C 3-4 min.

ASSAM MELENG

5€ / 50g
10€ / 100g

Established in 1856, this tea garden on the banks of the Meleng River, is one of the oldest tea plantations in the Assam region. The area is located in a nature reserve, home of the gibbon monkeys. Recommended brewing: 100°C 3-4 min.

NILGIRI

KORAKUNDAH ORGANIC

5€ / 60g
8,30€ / 100g

This tea, with a fresh and sharp character, is produced in South India. The colourful, uneven leaves give way to a copper-red brew, with a fragrance of young flowers. Recommended brewing: 97°C 2-3 min.

SIKKIM

ORGANIC SIKKIM TEMI SF F.T.G.F.O.P.

5€ / 40g
12,50€ / 100g

Very high quality teas come from this famous farm in Sikkim. This second flush Temi tea is delightfully floral and aromatic, and the leaves are very nicely shaped. Among the colourful leaves, plenty of bud tips. An excellent tea that has a beautiful amber hue when brewed. Recommended brewing: 97°C 3-5 min.

NEPAL

GOLDEN NEPAL

5€ / 60g
8,30€ / 100g

Fine quality, soft aromatic loose leaf tea with a light, slightly smoky sweetness. The smell is loaded with spiciness. Recommended brewing: 97°C 3-5 min.

ORGANIC KANCHANJANGHA T.G.F.O.P.1

5€ / 60g
8,30€ / 100g

Black organically grown tea from Nepal. The taste is full-bodied, the scent refined and balanced. Recommended brewing: 95°C 2.5-3 min.

FINEST NEPAL JUNCHIABARI

5€ / 30g
16,60€ / 100g

From eastern Nepal comes this unique hand-rolled oolong style tea, whose aroma combines an intense floral scent, with a fresh nuanced and earthy character, as well as delicious spiciness. Recommended brewing: 95°C 3-5 min.

ORGANIC NEPAL IMPERIAL

5€ / 40g
12,50€ / 100g

Sophisticated top buds and a rich chocolate aroma indicate depth in the oxidation process which follows every carefully and gently picked leaf in turn. Recommended brewing: 100°C 2-3 min.

ORGANIC SAKHEJUNG

5€ / 40g
12,50€ / 100g

This full-bodied and aromatic black tea comes from the mountain village of Sakhejung in eastern Nepal, from a small, women-led organic farm. Only the bud and first leaf are picked from the tea plant, after which a long oxidation gives the tea its beautiful golden color and robust flavor. Recommended brewing: 97°C 2-3 min.

CEYLON

NUWARA ELYA DISTRICT

NUWARA ELYA

5€ / 60g
8,30€ / 100g

Black tea from Ceylon. Fragrant, refreshing, high-quality tea with a soft and flavourful aftertaste. Recommended brewing: 97°C 3-4 min.

UDA RADELLA ESTATE

5€ / 40g
12,50€ / 100g

A top quality, black Ceylon tea from Sri Lanka's sunny tea mountains. The gorgeous, large tea leaves give a rich and full-bodied taste. Recommended brewing: 97°C 4 min.

LOVER'S LEAP PEKOE

5€ / 70g
7,10€ / 100g

A romantic tea, with a hint of wild flowers, in the delicately golden infusion. Excellent breakfast tea. Recommended brewing: 97°C 3-4 min.

ELEPHANT CHESTLETS B.O.P. / WOODEN BOX

10€ / 250g

Black, broken-leaved tea from Ceylon in a 250 gram wooden box. The brew has a very strong flavour. Refreshing morning tea. Recommended brewing: 97°C 3 min.

DIMBULA DISTRICT

PETTIAGALLA O.P.

5€ / 60g
8,30€ / 100g

This tea with a deep red tone, is at the same time strongly aromatic as well as pleasantly mild in taste. The leaf is dark and long. The infusion is tasty and slightly malty. This tea can easily be enjoyed with a splash of milk. Recommended brewing: 97°C 3 min.

CLASSIC DIMBULA O.P.

5€ / 60g
8,30€ / 100g

This blend combines the most typical characteristics of Dimbula estates to make it come alive, into one fresh and harmonious tea. A charming Dimbula tea. Recommended brewing: 97°C 2-3 min.

RATNAPURA F.O.P

5€ / 40g
12,50€ / 100g

This fine, high quality, needle-like leaf from the central highlands with plenty of silvery buds is produced in Dimbula County. In this aromatic and spicy taste profile also hints of maltiness. Recommended brewing: 97°C 3-4 min.

UVA DISTRICT

KENILWORTH O.P

5€ / 60g
8,30€ / 100g

An excellent afternoon tea. The leaves are long and fine, as a brew balanced and soft with a touch of sweetness. Recommended brewing: 97°C 2-3 min.

BOMBAGALLA B.O.P.

5€ / 60g
8,30€ / 100g

An ideal morning tea. A fully developed flavour, fruity, down to earth and refreshing. Recommended brewing: 97°C 3-4 min.

ORGANIC CEYLON AHINSA

5€ / 50g
10€ / 100g

Fragrant large tea leaves from Sri Lanka's subtropical tea mountains guarantee a refreshing and enjoyable tea time. Recommended brewing: 97°C 3-4 min.

AFRICA

KENYA

MARYNIN G.F.O.P

5€ / 60g
8,30€ / 100g

This Kenyan tea estate produces a very fine black tea. Full-bodied, an excellent brew with a hint of smokiness. This is a good midday tea.
Recommended brewing: 95°C 3-5 min.

KAPRORET G.F.O.P

5€ / 60g
8,30€ / 100g

This orthodox-grade leaf gives an orange hued infusion that has a refined floral flavour. A fine, high quality tea from Africa's highlands.
Recommended brewing: 97°C 3 min.

MOZAMBIQUE

ORGANIC MONTE METILILE

5€ / 70g
7,10€ / 100g

A strong, full-bodied, broken-leaf black tea from Mozambique. This silky and warm taste experience will take you under the African sun. Recommended brewing: 100°C 3 min (without milk) and 4-5 min with milk.

MALAWI

MALAWI B.O.P.

5€ / 70g
7,10€ / 100g

A black broken-leaf tea. You can brew this soft black tea into a deep, dark infusion and enjoy its earthy, robust flavor. Recommended brewing: 100°C 4-5 min.

AFRICAN BLACK ORANGE

5€ / 50g
10€ / 100g

An African black tea blend flavored with orange and cloves. The delicate spices make this fine tea warm and elegant. Recommended brewing: 97°C 2,5 min.

TANSANIA

KILIMANJARO

5€ / 40g
12,50€ / 100g

A black tea with magnificent large leaves that brew to a deep sunset-red color. Steep the leaves in hot water for several minutes to extract a rich and full-bodied flavor. This tea is sustainably produced in Tanzania in a women-led factory, where the tea leaves are grown and packed locally.

TASTE OF ZANZIBAR

5€ / 40g
12,50€ / 100g

A softly textured black tea produced on small farms, enhanced with cocoa nibs. A refined tea with subtle chocolatey notes. This small, women-led factory is the first of its kind in Tanzania, where high-quality teas are produced, blended, and packed locally. Recommended brewing: 100°C 4-5 min.

JAVA

JAVA OP MALABAR

5€ / 70g
7,10€ / 100g

This dark fine leaf, picked August to September, is from the best of Java's growing areas. This copper toned brew has a strong and fruity taste. Recommended brewing: 97°C 2-4 min.

TAIWAN

SUN MOON LAKE

5€ / 40g
12,50€ / 100g

From Taiwan's subtropical tea mountains comes this refined black tea made from Camellia assamica leaves. Notes of apricot and plum in the flavor, with a nutty hue in the cup. Recommended brewing: 100°C 3 min.

GEORGIA

GRUUSIALAINEN VILLITEE - GEORGIAN WILD TEA

5€ / 40g
12,50€ / 100g

Tea has been grown in Georgia since the 19th century following traditional Chinese methods. This quality tea is picked from wild growing tea bushes. The tea leaves are large, the taste is rounded and slightly spicy. Recommended brewing: 97°C 4-5 min.

COLOMBIA

COLOMBIAN RUBY ORGANIC

5€ / 50g
10€ / 100g

From the flourishing southern slope of the Andes, from an altitude of 1,800-2,050 meters, comes the fruity flavour of these beautiful, organically grown large tea leaves. Brew gently at 97°C for 2.5 min. and enjoy the bounteous flavour of this tea.

ORGANIC COLOMBIA BESOS DE CACAO

5€ / 50g
10€ / 100g

Colombia is famous for its delicious cocoa, which is added to this full-bodied black tea. The small cocoa nibs bring a warm chocolate flavour to the infusion, which indulges the taste buds. Recommended brewing: 95°C 2 min. Enjoy!

théhuone

Flavoured black teas

When a touch of other ingredients are added to black tea, the richest tea blends are created that make your mouth water.

The deliciousness of high-quality flavoured teas comes from real fruits, flowers, berries and extracts. Only pure and aromatic black teas have been used as the tea base.

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ORGANIC BLACK ORANGE

5€ / 50g
10€ / 100g

A blend of Indian black teas and Darjeeling tea, mixed with organic, dried orange peel and natural flavourings. Recommended brewing: 97°C 3-4 min.

BLOOD ORANGE

5€ / 50g
10€ / 100g

Sweet and fresh Italian blood orange mixed in with a delicate blend of Chinese and Ceylon black teas, garnished with safflowers bring to mind warm, fragrant summer evenings. Recommended brewing: 97°C 3-4 min.

CHINA LYCHEE

5€ / 50g
10€ / 100g

This traditional Chinese black tea has an adorable taste of lychee fruit. Recommended brewing: 97°C 2-3 min.

WILD CHERRY — VILLIKIRSIKKA

5€ / 50g
10€ / 100g

Pieces of cherry added to Chinese black tea, as well as a slightly sweet cherry extract. A delicious and full-bodied tea. Recommended brewing: 97°C 3 min

THÉ CHAMPANJA BLACK

5€ / 50g
10€ / 100g

A delightfully bubbly black tea blend flavoured with champagne grapes, strawberry pieces, jasmine flowers and cornflower petals. Recommended brewing: 97°C 3-4 min.

SWEET DRAGON

5€ / 50g
10€ / 100g

Soft strawberry, with light citrus notes have been combined in this black tea to enjoy at every moment of the day. The ingredients are black tea, pieces of strawberry, lemon grass, rose and cornflower petals. Recommended brewing: 97°C 3-4 min.

MADAME BUTTERFLY

5€ / 50g
10€ / 100g

This charming black tea owes its color brilliance and nuanced flavour to lemongrass, dragon fruit, kiwi fruit and pomegranate. Recommended brewing: 97°C 3-4 min.

VANILLA SUNDAY, BROKEN LEAF

5€ / 50g
10€ / 100g

Real Bourbon vanilla has been added to this blend made from high-quality Assam teas. Made according to old traditions the tea has a rich and delicious flavour. Recommended brewing: 97°C 3-4 min.

VANILLA BLACK

5€ / 50g
10€ / 100g

A full-bodied and soft, sweet vanilla black tea. Real bourbon vanilla and natural vanilla flavouring added to Chinese black tea. Recommended brewing: 97°C 3-4 min.

BLACK MANGO

5€ / 50g
10€ / 100g

A delicious black mango tea flavoured with mango pieces and extract. Recommended brewing: 97°C 3-4 min.

BLUEBERRY

5€ / 50g
10€ / 100g

A sweet and tangy black tea flavoured with blueberries, mallow flowers, blackcurrant leaves and blueberry extract. Recommended brewing: 97°C 3-4 min.

BLACK RHUBARB

5€ / 50g
10€ / 100g

A sweet, slightly tart yet delicately fresh taste experience, with pink, freeze-dried rhubarb pieces to seduce the taste buds. A fine black tea blend. The ingredients are black tea, pieces of rhubarb and a creamy flavouring. Recommended brewing: 97°C 3-4 min.

CEYLON PEACH

5€ / 50g
10€ / 100g

A full-bodied and nuanced Ceylon tea with colourful flower petals, not to mention a charming peach scent. The ingredients are black tea, and bursting with flower petals including: sunflower, rose, safflower and cornflower. Recommended brewing: 97°C 3-4 min.

APRICOT PEACH

5€ / 50g
10€ / 100g

A luxurious tea blend of Ceylon and Chinese black teas flavoured with apricot and peach, decorated with sunflower and mallow petals. Recommended brewing: 97°C 3-4 min.

BLACK CRANBERRY

5€ / 50g
10€ / 100g

Fresh and attractive cranberry combined with deliciously sweet raspberry give this lush black tea a very berry soul. The ingredients are black tea, cranberries, raspberries and natural flavourings. Recommended brewing: 97°C 3-4 min.

POMEGRANATE CRANBERRY

5€ / 50g
10€ / 100g

A unique tea blend of black tea, pomegranate seeds, peony petals, natural flavourings and pieces of raspberry and cranberry. Recommended brewing: 97°C 3-4 min.

BLACK PERSIMMON

5€ / 50g
10€ / 100g

Fruity and well-balanced black tea with persimmon fruit. The ingredients are: black tea, persimmon pieces, honeydew melon pieces, natural fruit extract and sunflower petals. Recommended brewing: 97°C 3-4 min.

QUINCE SLOEBERRY — KVITTEN ORAPIHLAJA

5€ / 50g
10€ / 100g

A full-bodied black tea flavoured with hawthorn berries and quince fruit, including added rosebuds, rose petals and safflowers. Recommended brewing: 97°C 3-4 min.

BLACKCURRANT TEA

5€ / 50g
10€ / 100g

A delicious organic blackcurrant tea, whose creamy subtlety gives the drinker a wonderfully full taste experience. Ingredients: black tea, blackcurrant and raisins. Recommended brewing: 97°C 3 min.

MANGO MELON

5€ / 50g
10€ / 100g

This charming black tea captures the taste of summer-rain-fresh fruits, flavored with mango and cantaloupe melon. Notes of luscious peach and delicate flower petals complete the experience. Recommended brewing: 97°C 3 min.

MOULIN ROUGE PREMIUM

5€ / 40g
12,50€ / 100g

The bright bouquet of red cherries – the red flavours of blackcurrant, elderberry, strawberry and raspberry, as well as the magnificent petals, will completely captivate you. Recommended brewing: 90°C 2 min.

RUE DES FLEURS

5€ / 50g
10€ / 100g

A fruity, black tea. Sweet to taste and look at. Contains: black tea, grapefruit and lychee, violet and rose petals. Recommended brewing: 90–95°C 2 min.

FOREST BERRIES

5€ / 60g
8,30€ / 100g

The splendour of midsummer colours give a wonderful dark purple glow to this soft berry-filled black tea. The ingredients include elderberries, blackberries, and raspberry leaves and berries. Recommended brewing: 97°C 3–4 min.

VANILLABERRY

5€ / 50g
10€ / 100g

A juicy and intense tea blend, with mouth-watering creamy sweetness to complement the delicious berry flavour. Black tea, currants and raspberries, strawberry slices and natural flavouring. Recommended brewing: 97°C 3–5 min.

BLUEBERRY FOREST - MUSTIKKAMETSÄ PREMIUM

5€ / 40g
12,50€ / 100g

A high-quality Ceylon tea complemented with vanilla, cocoa, almond, cinnamon and apple. An elegant and soft, yet strong tea blend. Recommended brewing: 97°C 3–5 min.

IRISH MORNING TEA

5€ / 50g
10€ / 100g

A strong black tea blend with a hardy trace of rum. A soft, creamy all-round taste experience. Black tea, coconut flakes, wild strawberry leaves, natural flavouring and safflower petals. Recommended brewing: 97°C 3–5 min.

CRÈME CARAMEL

5€ / 50g
10€ / 100g

A gorgeously sweet and lightly spicy, creamy black tea blend. Like a French dessert: Chinese and Ceylon black tea, pieces of caramel, cocoa bean and vanilla, and flavouring. Recommended brewing: 97°C 3–5 min.

PISTACHIO MARZIPAN

5€ / 50g
10€ / 100g

Green pistachios and fresh rose petals with small pieces of marzipan added to this classy black tea will take you to the warm evenings of Tuscany. The ingredients are black tea, pistachios and pieces of marzipan. Recommended brewing: 97°C 3,5 min.

PISTACHIO TRUFFLE

5€ / 50g
10€ / 100g

Green pistachios and fresh safflower petals with tiny pieces of truffle added to this classy black tea will take you to the warm evenings of Tuscany. The ingredients are black tea, pistachios, safflower and truffle. Recommended brewing: 97°C 3,5 min.

EARL GREY ORGANIC

5€ / 50g
10€ / 100g

This classic organic black tea is flavoured with bergamot, with a sophisticated smell and fresh taste. Recommended brewing: 97°C 3-4 min.

EARL GREY EXCELSIOR

5€ / 60g
8,30€ / 100g

A nice blend of earthy notes from Yunnan, mature softness from the Keemun leaf, and a hint of Ceylon tea to balance it out. An English-style, truly full-bodied, above all packing a bergamot punch flavoured black tea. Recommended brewing: 97°C 3-4 min.

EARL GREY BLUEFLOWER

5€ / 50g
10€ / 100g

A lightly spicy black tea base garnished with cornflowers and blue mallow flowers, not to mention the aromatic bergamot extract. Recommended brewing: 97°C 3-4 min.

THÉ GREY ORIENT

5€ / 50g
10€ / 100g

Black tea blend flavoured with bergamot. In addition, flavours from orange and lemon peel. A pleasant, soft tea with nice citrus elements. Recommended brewing: 97°C 3-4 min.

LADY GREY

5€ / 50g
10€ / 100g

A gentle blend of Indian and Ceylon teas, with the addition of orange peel, mallow flowers and a fine, velvety bergamot extract. Recommended brewing: 97°C 3-4 min.

MARY GREY

5€ / 50g
10€ / 100g

Flowery and mildly herbal, Mary Grey is a charming black tea. Bergamot extract and beautiful lavender flowers flavour this delicious afternoon tea. Recommended brewing: 97°C 3-4 min.

MADAME GREY

5€ / 50g
10€ / 100g

A nuanced, soft and sweet tea flavoured with orange peel and bergamot extract. Recommended brewing: 97°C 3-4 min.

LIME GREY

5€ / 50g
10€ / 100g

A fresh lime black tea blend with a hint of bergamot. Contains black tea, orange blossoms, lemon grass, verbena, lime and bergamot extract with petals of marigold. Recommended brewing: 97°C 3 min.

ORGANIC & FAIRTRADE THÉ SICILE

5€ / 40g
12,50€ / 100g

South Indian soft and mild black tea from Nilgiri region with natural flavours of mandarin, bergamot, orange and lemon. Added pieces of orange and lemon peel. Recommended brewing: 97°C 3-4 min.

BLACK LEMON

5€ / 50g
10€ / 100g

A blend of rich black teas from China and Ceylon with zesty pieces of lemon peel and lemon extract. A soft, lemony black tea. Recommended brewing: 97°C 3-5 min.

LEMON LICORICE

5€ / 50g
10€ / 100g

A touch of sweet liquorice, and fresh lemon with creamy vanilla produces this delicious flavoured tea. The ingredients are black tea from Yunnan, lemon grass, liquorice, strawberry and blackberry. Recommended brewing: 97°C 3-5 min.

ROSE CONGOU — BLACK ROSE TEA

5€ / 50g
10€ / 100g

The congou inscription conveys a carefully crafted, neat, unbroken, oxidized tea leaf. This rose congou is mixed with dried rose petals. A charming, gently rosy, Chinese flavoured tea. Recommended brewing: 95°C 3-4 min.

BLACK MANGO PASSION

5€ / 50g
10€ / 100g

A cosy tea flavoured with sunny fruits and colourful flower petals as well as a gorgeous fruit extract. Ingredients: black tea, passion fruit, mango, rose and cornflower petals. Recommended brewing: 97°C 3-5 min.

YUZU RASPBERRY

5€ / 50g
10€ / 100g

Yuzu, a Japanese citrus fruit, gives a sophisticated and exotic note to this exciting black tea. Ingredients: black tea, lemon peel, yuzu extract and pieces of raspberry. Recommended brewing: 97°C 3-4 min.

LIMONCHELLO

5€ / 50g
10€ / 100g

The turquoise blue Mediterranean and the city of Amalfi shimmering in the sun. Let our taste journey begin: Black tea, lemon, almond, pineapple, yogurt (**milk**), apple and flowers. Recommended brewing: 90°C 3 min.

THÉ TIBET ORGANIC

5€ / 50g
10€ / 10g

With light vanilla notes, this nuanced tea blend is mixed using Chinese black and green tea. The flavours are bergamot and spices, vanilla pieces and jasmine petals. Recommended brewing: 90°C 2-3 min.

MAPLE SYRUP-BLACKBERRY

5€ / 50g
10€ / 100g

A fresh and spicy black tea base with blackberry, blackcurrant leaves, crispy croquante pieces and maple syrup extract. An intense, juicy and aromatic tea with a hint of nuttiness. Recommended brewing: 97°C 3-4 min.

ORGANIC MINT LAVENDER TEA

5€ / 50g
10€ / 100g

A harmonious black tea flavoured with nature's gentle herbs: black tea, lavender, eucalyptus leaves, lemon, peppermint, moringa, lime and summer flowers. Recommended brewing: 97°C 3 min.

STRAWBERRY ROSE

5€ / 50g
10€ / 100g

A delightful black tea with a full-bodied flavor, combining the bright notes of strawberry and rose. Recommended brewing: 97°C 3-5 min.

SUNNY CEYLON APRICOT

5€ / 50g
10€ / 100g

A charming flavoured black tea. Smooth, large-leaf Ceylon black tea blended with pieces of apricot and marigold petals. Best enjoyed alongside the sun.
Recommended brewing: 97°C 3 min.

THÉ TUILERIES

5€ / 50g
10€ / 100g

A refreshing black tea blend flavored with apple, crisp pear, and soft date. Accented with a hint of lemon, carrot shreds, and verbena.
Recommended brewing: 97°C 3 min.

MATA HARI

5€ / 50g
10€ / 100g

A high-quality Ceylon tea complemented with vanilla, cocoa, almond, cinnamon and apple. An elegant and soft, yet strong tea blend. Recommended brewing: 97°C 3-5 min.

CLASSIC WINTERBLEND

5€ / 50g
10€ / 100g

A tasty, full-bodied, sweet and warming tea. Ceylon black tea combined with sweet cinnamon, pieces of apple and vanilla, and pieces of almonds.
Recommended brewing: 97°C 3-5 min.

APPELSIINIKANELI - ORANGE CINNAMON

5€ / 50g
10€ / 100g

A warming and soft tea blend with black tea accompanied by cinnamon, vanilla and apple pieces, slices of almonds and natural flavourings.
Recommended brewing: 97°C 2-3 min.

CLASSIC THÉ CINNAMON

5€ / 50g
10€ / 100g

A strong blend of Chinese and Ceylon teas complemented with cinnamon from Ceylon. Contains black tea, cinnamon pieces, and flavourings. Recommended brewing: 97°C 3-5 min.

BLACK WINTER ORANGE

5€ / 50g
10€ / 100g

A wintry tea blend for gourmands, flavoured with juicy pieces of apple and orange as well as cinnamon, cloves, spicy coriander, whole cardamoms and fruity pepper.
Recommended brewing: 97°C 3 min.

THOUSAND AND ONE NIGHTS

5€ / 50g
10€ / 100g

A wonderfully soft, yet nicely spicy tea. Black, Ceylon Deerwood tea, cardamom, a touch of vanilla and gorgeous pomegranate flowers. Recommended brewing: 97°C 3 min.

SALTY CARAMEL

5€ / 50g
10€ / 100g

A smooth caramel-flavored black tea with a hint of African pearl salt. The salt crystals can be added according to taste. Ingredients: black tea, caramel pieces, **almond**, natural extract, and pearl salt. Recommended brewing: 97°C 3 min.

TALVIOMENA - WINTER APPLE

5€ / 50g
10€ / 100g

Roasted apple pieces and wild strawberry leaves flavour this delicious black tea. A hint of vanilla completes this wintry apple tea perfectly.
Recommended brewing: 97°C 3 min.

GIULIETTA

5€ / 50g
10€ / 100g

A black tea blend flavoured with **almonds**, giving way to a mouth-watering, soft taste which is perfect as a dessert tea. Recommended brewing: 97°C 3 min.

théhuone

Black tea blends

Our high-quality tea blends are combinations of aromatic black teas from the regions of Assam, Darjeeling, China, Sumatra and Ceylon.

In these blends, you can find both soft flowery notes and more robust broken-leaf teas for lovers of stronger flavours.

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THÉ SAILORS

5€ / 60g
8,30€ / 100g

A strong, high-quality, spiritedly full-bodied tea blend of Assam, Ceylon and Sumatran broken-leaf teas. Recommended brewing: 97°C 3-5 min.

CARAVAN TEA

5€ / 60g
8,30€ / 100g

A smoky, strong blend of Chinese teas. Ideal for example when enjoying outdoor activities. Recommended brewing: 97°C 3 min.

RUSSIAN BLEND

5€ / 60g
8,30€ / 100g

A soft, sweetish tea blend made in the Russian style. Also suitable as a samovar tea. Recommended brewing: 97°C 3-5 min.

FIVE O'CLOCK TEA

5€ / 50g
10€ / 100g

A classic English tea. An aromatic blend of Ceylon highland teas with florality from the second flush Darjeeling teas. Recommended brewing: 97°C 3-5 min.

ENGLISH BREAKFAST TEA

5€ / 60g
8,30€ / 100g

A distinctive, dark and full-bodied tea blend of Assam, Ceylon and Sumatran teas. Goes well with milk and sugar. Recommended brewing: 97°C 2-3 min.

IRISH BREAKFAST TEA

5€ / 60g
8,30€ / 100g

A strong blend of Assam and Sumatran teas Irish style. Recommended brewing: 97°C 2-3 min.

SUNDAY TEA

5€ / 60g
8,30€ / 100g

An East Frisian blend of high-quality Assam and Sumatran teas. A dark, soft and aromatic tea that also goes well with milk and sugar. Recommended brewing: 97°C 2-3 min.

BRUNCH TEA

5€ / 50g
10€ / 100g

Indian black teas, Assam and Darjeeling create this perfect British classic, which is suitable for breakfast, brunch as well as the afternoons. Recommended brewing: 95°C 2-3 min.

ORGANIC SCOTTISH BREAKFAST

5€ / 50g
10€ / 100g

A soft, organic black tea blend with a mixture of broken-leaf Assam, African black tea and smooth teas from the northern mountain region of India. Recommended brewing: 100°C 3-5 min.

théhuone

Pu'er teas

Pu'er is a unique fermented tea from Yunnan Province, China, renowned for its deep, earthy, and warming flavors that develop over time.

Pu'er tea has been produced for centuries, and traditionally, the leaves were pressed into "cakes" to make storage, aging, transport, and trade easier. Today, Pu'erh is available both as loose leaves and in cake form.

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CHINA

YUNNAN AND GUANXI

Pu'er tea is produced in the Liucha mountains or the "Six tea mountains", of Xishuangbanna, in southwestern Yunnan. The tea is made from the leaves of the Daye tea tree. The Daye variety probably represents the world's most "primitive" tea tree, which is why pu'er tea is sometimes called the world's oldest tea. Pu'er tea is widely recognized as a type of health drink. It has been studied extensively and it has been found, among other things, to prevent obesity and to lower cholesterol and blood pressure. Pu'er is produced using different methods, resulting in either green Sheng Pu'er or dark Shu Pu'er. Several short infusions can be brewed from both types of tea.

CHINA PU'ER

5€ / 60g
8,30€ / 100g

A dark, healthy tea from the province of Yunnan that, among other things, lowers cholesterol, and reduces the feeling of hunger. The taste of this good quality Pu'er is relatively speaking quite mild, earthy and ripe. Recommended brewing: 90°C 1-3 min.

KING OF PU'ER

5€ / 60g
8,30€ / 100g

Skilfully processed leaves, with plenty of buds. Very dark in colour, soft and earthy in taste. Recommended brewing: 90-95°C 1-3 min.

ORGANIC KING OF PU'ER

5€ / 50g
10€ / 100g

Skilfully processed leaves, with plenty of buds. Very dark in colour, soft and earthy in taste. Recommended brewing: 90-95°C 1-3 min.

QUEEN OF PU'ER

5€ / 30g
16,60€ / 100g

Beautiful red colour and mellow taste. Especially its second brew is sweetly soft and aromatic. Recommended brewing: 90°C 1.5-3 min.

EMPEROR OF PU'ER

5€ / 25g
20€ / 100g

Premium Pu'er tea. A refined, velvety long aftertaste. Recommended brewing: 85-90°C 1.5-3 min. Multiple brewings possible and highly recommended.

GOLDEN PU'ER

5€ / 25g
20€ / 100g

Only golden top buds have been used to make this Pu'er tea. The tea, from Simao in Yunnan, is soft and aromatic. Recommended brewing: 85-90°C 1-3 min. Multiple brewings possible and highly recommended.

GREEN PU'ER

5€ / 40g
12,50€ / 100g

Pu'er tea, known for its health effects, in a greener leaf form. This earthy tea has been noted to lower cholesterol as well as prevent obesity. Recommended brewing: 75-80°C 2-3 min. Multiple brewings possible and highly recommended.

PU'ER TUOCHAS AND TEA CAKES

CHINA SHENG AND SHU PU'ER LIN CANG

10€ /piece

The leaves of the wild tea trees, harvested in the spring, produce a slightly tart, and yet at the same time sweet, refreshing and versatile tea. Pre-rinse the leaves with hot water for about 10 sec. Recommended brewing: 90°C 1.5-3 min. A 100g tea cake.

WILD TREE SHU 100G

15€ / piece

Black Pu'er Bingcha full and versatile in flavour, this tea was processed in 2017 and pressed to form in 2018. The tea is picked from wild growing trees in the highest mountain areas of Yunnan. Recommended brewing: 100°C 1.5 min.

TEA BRICK HONG ZHUANG SHU 100G

20€ / piece

This very dark and intensely earthy Pu'er tea is pressed into dense brick form. Pre-rinse your desired amount of leaf material 1-2 times before brewing. A young tea brick matures as it ages, and its flavour deepens and softens over the years. Recommended brewing: 100°C 0.5 min. Several brews possible and highly recommended.

EMPEROR OF PU'ER 100G

30€ / piece

The leaves of this sophisticated tea cake are from spring 2018. The fruity cake was pressed to form in 2019 and this special batch is a little treasure in the Pu'er tea family. Recommended brewing: 100°C 1.5 min. Multiple brewings possible and highly recommended.

SHENG LU ZHUANG 100G

20€ / piece

The green leaves of this tea brick are from the 2018 harvest and the brick itself was pressed to form in 2019. The tea continues to mature in brick form. Over the years, the tea leaves darken and the taste of the tea becomes more complex. Recommended brewing: 100°C 0.5-1 min. Multiple brewings possible and highly recommended.

YUNNAN SHENG ELEPHANT PU'ER 100G

15€ /piece

An image of elephants taking a nap is printed on the wrapping paper of the young fruity sheng Pu'er tea cake. These elephants, who attracted international attention, started their journey from a natural reserve in the South, Yunnan province. This reserve is located in an area, where tea trees that are hundreds of years old grow. The most prized Pu'er cakes are made from the buds of these tea trees.

PU'ER TUOCHA SHU 100G

13€ / piece

Tasty Pu'er tea, very traditionally pressed into a nest shape.
Recommended brewing: 90°C 2-3 min.

SHU AND SHENG PU'ER MINI TUOCHA

1€ / piece

Healthy Shu Pu'er tea pressed into a shape of a tiny nest. The taste is hearty and deep. Use: 1 tuocha / pot or 1/2 tuocha / cup.
Recommended brewing: 90°C 1.5-3 min.

YUNNAN SHU ELEPHANT PU'ER 100G

15€ / piece

This Pu'erh tea is a tribute to an extraordinary event: in 2021, 16 wild elephants traveled from Xishuangbanna to Pu'erh and back for the first time. The tea celebrates the harmony of nature and tea tradition, with carefully selected leaves delivering a smooth, sweet, and balanced flavor. Brewing: 100 °C, 2-3 minutes.

SHU PU'ER BINGCHA YUNNAN

29€ / piece

A traditional Chinese 357g tea cake pressed using Pu'er tea. Usage: gently break off a piece of the cake, approx. 4-6g / pot or 3g / cup, rinse with hot water approx. 10 sec. Recommended brewing: 90°C 1.5-3 min.

SHU PU'ER BINGCHA YUNNAN ORGANIC

39€ / piece

A traditional Chinese 357g tea cake pressed using Pu'er tea. Usage: gently break off a piece of the cake, approx. 4-6g / pot or 3g / cup, rinse with hot water approx. 10 sec. Recommended brewing: 90°C 1.5-3 min.

YUNNAN'S SIX TEA MOUNTAINS' SHU PU'ER BINGCHA

45€ / piece

Full-flavored, 357g Pu'er tea cakes, made using traditional methods from the six famous tea mountains of Yunnan. On the slopes of Yiwu, Banzhang, Nannuo, Mannong, Bulang and Jingmai mountains grow the leaves of these wonderful Pu'er cakes. Usage: Gently break off a piece of the cake, approx. 4-6g / pot or 3g / cup, rinse with hot water approx. 10 sec. Recommended brewing: 90°C 1.5-3 min.

WHITE PU'ER BRICK PEACOCK

22€ / piece

White tea pressed into dense cakes. Gentle and earthy taste. The package contains 5 pieces of 30g tea. Recommended brewing: 90°C 4 min.

FLAVOURED PU'ERH TEAS

ROSE PU'ER

5€ / 50g
10€ / 100g

Healthy fermented dark Pu'er with rose petals. A slightly sweet, smoothly rosy tea.
Recommended brewing: 90°C 1-2 min.

LEMON PU'ER

5€ / 50g
10€ / 100g

Healthy, fermented dark Pu'er tea with lemon freshness.
Recommended brewing: 90°C 1-2 min.

FRUITY PU'ER

5€ / 50g
10€ / 100g

Yunnan pu'er flavoured with fruits in abundance and colourful flower petals. The infusion is mildly floral and fruity. Ingredients: King of Pu'er, papaya and orange pieces, citrus, strawberry leaves, petals of rose, marigold, pomegranate flower and cornflower, with fruit extract. Recommended brewing: 90°C 1-3 min.

PU'ER PISTACHIO

5€ / 50g
10€ / 100g

This nutty and soft, yet rich and strong pu'er tea is flavoured with pistachios and peony petals. Recommended brewing: 90°C 1-3 min.

PU'ER FRESH LIME

5€ / 50g
10€ / 100g

A strong, fermented black tea flavoured with orange pieces and lime.
Recommended brewing: 90°C 1-3 min.

PU'ERH JASMINE

5€ / 50g
10€ / 100g

A dark Pu'erh tea flavored with jasmine, combining the earthy, full-bodied taste of Pu'erh with the light, floral notes of jasmine. This tea offers a balanced blend of deep and fresh flavors, where the jasmine aroma softens the stronger nuances of the Pu'erh. Recommended brewing: 100°C 1-3 minutes.

thé huone

Green teas

Green tea is known especially for its versatile health effects. The health effects are based on the various chemical components in tea which make green tea for example: lower cholesterol and blood pressure, increase metabolism, decrease blood sugar and prevent cardiovascular brain disease.

Our high-quality and delicious green teas come from China, Japan, Taiwan, and Vietnam. All countries producing green tea have their own special characteristics and significant differences between them, creating uniquely different experiences in taste.

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CHINA

XIHU, ZHEJIANG

LONG JING

5€ / 50g
10€ / 100g

A special, quality tea among Chinese green teas. Fresh and balanced in aroma. Soft, floral character. Can be enjoyed hot or cold throughout the day. Recommended brewing: 70-80°C 3-4 min. Multiple brewings possible and highly recommended.

PREMIUM XIHU LONG JING SPRING

8€ / 25g
32€ / 100g

A Chinese classic, special quality green tea. Soft, floral character. Can be enjoyed hot or cold throughout the day. Recommended brewing: 75°C 3-4 min.

ANHUI

TAIPING HOUKUI

6€ / 25g
24€ / 100g

Growing in the Yellow Mountains (Huangshan), this tea is one of the most beautiful green teas in China. The leaves of this artfully made tea are exceptionally long and thin. As a brew, light yellow, bright and soft. The taste has a hint of orchid. Recommended brewing: 75-80°C 3-5 min.

LU'AN GUAPIAN

5€ / 30g
16,60€ / 100g

A fine tea from Anhui province, which was used for paying taxes with during the Ming and Qing period. Guapian means melon seed, referring to the exceptional shape of the tea leaves. It is said that this tea can improve eyesight and help with insomnia. Soft, flowery and strong in flavour. Recommended brewing: 70-80°C 1.5-2 min.

ORCHID DING GU DA FANG

5€ / 40g
12,50€ / 100g

A rarity from Anhui province, harvested when the orchids are in bloom. A tea with green freshness, and floral, sweet notes. Recommended brewing: 70-75°C 3min.

HUNAN

HUNAN MAOFENG

5€ / 40g
12,50€ / 100g

A wonderfully fruity green tea from Hunan province. These beautifully crafted Maofeng leaves deliver a full-bodied flavour to your tea experience. Recommended brewing: 70-75°C 2-3 min.

YUNNAN

JADE SNOW

5€ / 40g
12,50€ / 100g

A green tea from Yunnan Province, brimming with freshness and vitality. The taste of this completely handmade tea has hints of apricot.
Recommended brewing: 75°C 2–3 min.

GUANGDONG

ORGANIC GUNPOWDER TEMPLE OF HEAVEN

5€ / 70g
7,10€ / 100g

A fully rolled green tea with an aromatic flavour. More refined, lighter and softer than traditional Gunpowder. Recommended brewing: 70–80°C 3–4 min.

JIANGXI

ORGANIC WULU SHAN

5€ / 50g
10€ / 100g

A beautiful green tea from Jiangxi province. Soft sweetness, round juiciness, a fine green tea. Recommended brewing: 75°C 2–2.5 min.

LU SHAN YUN WU

6€ / 25g
24€ / 100g

A rare green tea from the Taoist Lu Mountain. Grown in the misty highlands, this tea is rich in nutrients and chlorophyll, producing an exceptionally nuanced and refreshing flavor. The words “Yun Wu” mean “cloud and mist,” referring to the region’s characteristic mountain climate. Use 1 tsp of leaves per ~200 ml of water.
Recommended brewing: 75–85°C 1.5–2 min.

HUBEI

ORGANIC ENSHI YULU

5€ / 50g
10€ / 100g

This green tea from Hubei province will delight you with its fine green colour and mild, sweet character. Recommended brewing: 75°C 1–2 min.

SICHUAN

MENGDING MAOJIAN

5€ / 60g
8,30€ / 100g

This dark green tea from Mengding mountain, delivers a fruity infusion, with a long aftertaste. Recommended brewing: 75°C 2 min.

MENG DING GAN LU

5€ / 25g
20€ / 100g

Meng Ding Gan Lu, also known as “Honey Rain,” is one of China’s most famous teas. Monk Wu Li Zhen planted these honey-scented tea bush seeds on Mount Mengshan in Sichuan Province during the Song Dynasty. The region’s misty, humid climate and mineral-rich soil are essential to the tea’s honeyed, smooth, and refreshing character. Recommended brewing: 80°C 3 min.

FUJIAN

GREEN MONKEY

5€ / 40g
12,50€ / 100g

A tea classic from Fujian province. An aromatic green tea with subtle sweetness and a bit of bite. This tasty tea gets added sweetness from the silvery tips of the tea bush buds. Recommended brewing: 70-75°C 2.5-3min.

YINJANG

JADE GREEN SNAIL

5€ / 30g
16,60€ / 100g

A refreshing green tea picked in the prized harvest window before Qingming in early April. Picked from an altitude of 1250m in early spring, the leaves are rolled into tight little pellets. This jade green tea is pure sensory pleasure from start to finish. Recommended brewing: 70°C 3-4 min.

JAPAN

SHIZUOKA

ORGANIC SENCHA UCHIYAMA

5€ / 40g
12,50€ / 100g

This organically grown, after picking lightly steamed green tea, has a high antioxidant content which helps keep blood pressure and cholesterol under control. Recommended brewing: 70°C 1 min.

GENMAICHA PREMIUM SHIZUOKA

5€ / 60g
8,30€ / 100g

Genmaicha is a traditional Japanese everyday tea with a blend of green sencha tea and roasted rice. The rice gives the tea a soft, slightly nutty taste. The sencha used in this blend is of a higher quality than regular genmaicha. Recommended brewing: 75-80°C 1min.

ORGANIC GENMAICHA PREMIUM

5€ / 50g
10€ / 100g

Genmaicha is a traditional Japanese everyday tea with a blend of green sencha tea and roasted rice. The rice gives the tea a soft, slightly nutty taste. The taste of this organic sencha is strong and aromatic. Recommended brewing: 70°C 1.5 min.

BANCHA PREMIUM SHIZUOKA

5€ / 50g
10€ / 100g

Tea of a later harvest. Rich in antioxidants, lower in caffeine, this green tea is a drink for any time of the day. Recommended brewing: 80-90°C 30-60s.

KUKICHA PREMIUM SHIZUOKA

5€ / 40g
12,50€ / 100g

A particularly tasty and slightly sweet tea. Mixed with stems and stalks from the tea plant, due to which this tea has a lower caffeine content. Goes well with Japanese-style food. Recommended brewing: 80°C 1.5 min.

HOJICHA PREMIUM SHIZUOKA

5€ / 40g
12,50€ / 100g

This organically produced, roasted green tea has a ever so mild smoky taste. Hojicha is low in tannins and caffeine, so it is well suited to be enjoyed with meals. Recommended brewing: 95°C 1-2 min.

SENCCHA FUJI

16€ / 100g

The Fukamushi method, steaming for longer at a higher temperature breaks the cells of the tea leaf, producing more intense aromatics. Recommended brewing: 60-70°C 1. 60 s.

ORGANIC KABUSECHA OKUMIDORI

5,75€ / 25g
23€ / 100g

A refreshing Japanese green tea. This full-bodied, umami-rich sencha sharpens the mind and is perfect for sunny morning moments. Brewing: 65 °C, 1 minute 10 seconds.

SENCHA KURA

8€ / 50g
16€ / 100g

A high-quality, lightly sweet sencha, whose young, soft leaves yield a fruity aroma. The Fukamushi method, steaming for longer at a higher temperature breaks the cells of the tea leaf, producing more intense aromatics. Recommended brewing: 60-70°C I. 60 s II 20 s, III 40-60 s.

SENCHA FUKUJIRUSHI

9,50€ / 50g
19€ / 100g

A high-quality, lightly sweet sencha, whose young, soft leaves yield a fruity aroma. The Fukamushi method, steaming for longer at a higher temperature breaks the cells of the tea leaf, producing more intense aromatics. Recommended brewing: 60-70°C, I 60s, II 20s, III 40-60s.

SENCHA TOKUJO

12€ / 50g
24€ / 100g

A top-quality, deep-steamed green sencha. The young, soft leaves grown in the mountains have not been exposed to strong sunlight due to the early harvest, and thus give a delicious sweet and fruity brew. Recommended brewing: 65-70°C, I 60s, II 20s, III 40s.

SENCHA HIKO

13€ / 50g

This first-class sencha from the Kakegawan bush resembles tea made with traditional methods in the past, when the hand-picked leaves had time to slightly oxidize before the steaming process. The oxidation gives the tea a distinctive taste, somewhat reminiscent of the green, high mountain oolongs from Taiwan. Recommended brewing: 65-70°C, I 60s, II 20s, III 40s.

SENCHA YAMA

13€ / 50g

A long-leaved and deep-steamed sencha from the southern mountains of Shizuoka. Full-bodied taste with notes of green apple and asparagus. Long aftertaste. Recommended brewing: 65-70°C 1.5 min.

SENCHA ASANOKA 5 STAR

15,50€ / 50g

A top-quality first flush sencha tea from Shizuoka. Lightly steamed, the beautiful needle-like leaves give a full-bodied and umami-flavoured tea experience. This award-winning tea with a long aftertaste is made from the soft Asanoka variety. Recommended brewing: 65-70°C 1-1.5 min.

ORGANIC SENCHA KAGEKAWA

13€ / 50g

An organic, lightly steamed, not to mention refreshing and refined sencha. The brightness of the drink, its deep green colour and fresh scent take our mind to distant mountains, above the clouds. Recommended brewing: 70°C 2 min.

KIYOSHI

10€ / pkt
(10 teabags)

A high-quality blend of green teas, where the lightly roasted matcha gives the brew great texture. This Kiyoshi tea combines sencha and kukicha from the Shizuoka region and matcha from the Uji region. Also excellent for making iced tea: 1 tea bag/ 5-10dl cold water. Shake or stir, then serve cold. Brewing a hot beverage: 80°C 1 min. The amount of water according to the desired strength.

ORGANIC SENCHA MARUMURA

5€ / 30g
16,60€ / 100g

A luscious, slightly grassy Japanese steamed green sencha to be enjoyed with everyday activities. Strong and refreshing. Recommended brewing: 70°C 1 min.

ORGANIC SENCHA KURUMI

5€ / 30g
16,60€ / 100g

This enticing and grassy, Japanese organic sencha gives a delicious, slightly roasted taste experience. Recommended brewing: 70°C 1.5 min.

ORGANIC SENCHA ITYOUKA

5€ / 30g
16,60€ / 100g

A soft, organic, Japanese sencha with an aftertaste that lingers on the palate delightfully long afterwards leaving behind sweet and tart notes. Recommended brewing: 70°C 1 min.

UJI

YAMATO

5€ / 30g
16,60€ / 100g

A powerfully aromatic, classic and intense Japanese green tea harvested in the autumn. Recommended brewing: 75-80°C 1.5-2 min.

MATCHA IRI-GENMAICHA

5€ / 40g
12,50€ / 100g

Green tea grown in Japan's oldest tea region, combined with matcha and roasted rice. A delicious, fresh green tea with a soft, sweet touch of roasted rice. Recommended brewing: 80-90°C 40-60s.

ORGANIC MIDORI NO KAORI

11,50€ / 50g
23€ / 100g

A top-quality, organic first flush, Japanese green tea, whose name literally means "green aroma". The emerald green, needle-like, silky young leaves produce a smooth and aromatically captivating drink. Recommended brewing: 65°C, I 1 min. II 20 s, III 45 s.

GYOKURO ASAHI

6€ / 25g
24€ / 100g

A masterpiece in Japanese tea craft. These dark green, long leaves give a fine, refreshing and fragrant, light greenish brew. Recommended brewing: 40-60°C, I 1.5 min. II 30 s, III 45 s.

MIYAZAKI

ORGANIC SENCHA SAEMIDORI KOYU

5€ / 30g
16,60€ / 100g

This umami-rich and delicately green tea originates from Miyazaki Prefecture in southern Japan, where a sunny, warm climate and nutrient-rich soil create ideal growing conditions for tea cultivation. The Japanese word Saemidori means "bright green", aptly describing the cultivar's glossy, vibrant green leaves and its fresh, refined aroma. Recommended brewing: 70°C 1 min.

KIRISHIMA

SENCHA FUKUYU

5€ / 50g
10€ / 100g

A very aromatic, grassy and strong tea. The infusion is golden yellow and packed with character. Recommended brewing: 75-80°C 1.5-2 min.

SENCHA OKU-KIRISHIMA / TENNEN GYOKURO / 5 STAR

16,50€ / 50g
33€ / 100g

This emerald-green, fragrant and deep-tasting sencha is produced in the volcanic Kirishima mountains of southern Japan, which are almost totally surrounded by the sea. The first flush oku-sencha resembles gyokuro teas in its fullness. Recommended brewing: 65°C 1.5 min.

ORGANIC MIYAMA KIRISHIMA SENCHA

5,25€ / 25g
21€ / 100g

This Japanese green tea with a unique taste is harvested from 100-year-old tea bushes. Refined matcha ground from the leaves of Kanaya variety tea bush gives a smooth and rich taste to this enjoyable drink. Recommended brewing: 70°C 1min.

ORGANIC GYOKURO KIRISHIMA ASANOKA

6€ / 25g
24€ / 100g

An organic Gyokuro made from the rare Asanoka cultivar in Kirishima, southern Japan. Gyokuro is one of Japan's most esteemed green teas. The tea bushes are shaded before harvest, resulting in an exceptionally umami-rich, sweet, and velvety-smooth tea. Known for its deep flavor, bright green color, and refined character. Recommended brewing: 60°C 1,5 minutes.

KAGOSHIMA

ORGANIC KABUSE CHA

5€ / 40g
12,50€ / 100g

A shade-grown, organic Japanese sencha tea. The green Camellia Sinensis grown under the protection of the net has to make an extra effort for photosynthesis to happen, so healthy and refreshing chlorophyll is abundant in this cup of tea. Recommended brewing: 70c 1min. Multiple brewings possible and highly recommended.

ORGANIC KUKICHA

5€ / 30g
16,60€ / 100g

First flush tea leaves and tender stalks. Softly fragrant with delicious, roasted notes, this is a fresh tea with a lower caffeine content. Recommended brewing: 65-70°C, I 40-60s, II 20s, III 40s.

ORGANIC MATCHA GENMAICHA

5€ / 30g
16,60€ / 100g

A vibrant green tea, whose soft, full-bodied taste has a pleasant roastiness to it. A combination of second flush sencha tea, tea leaf stalks, ground matcha and roasted rice. Recommended brewing: 65-70°C, I 40-60s, II 20s, III 40s.

JAPAN ARACHA

5€ / 40g
12,50€ / 100g

A traditional Japanese unflavored green tea with a subtly sweet, grassy flavor. The tea brews to a beautiful, deep green color. Recommended brewing: 70°C 1,5 min.

ORGANIC TAMARYOKUCHA

5€ / 30g
16,60€ / 100g

A mellow and smooth green tea from the small town of Hioki in Kagoshima Prefecture. This tea is made from the sweet and full-bodied Saemidori cultivar, known for its soft and aromatic flavor. Tamaryokucha stands out from other Japanese green teas with its twisted, slightly curly leaves. Recommended brewing: 70–80°C 1–1,5 min.

MATCHA

Matcha tea embodies an ancient Japanese tea-making tradition and offers a unique tasting experience. It is carefully made from shade-grown green tea leaves. Before harvest, the tea bushes are shaded with cloths, enhancing the leaves' umami and natural sweetness, deepening their bright green color, and reducing bitterness. After harvesting, the leaves are steamed and dried without rolling, producing tencha tea, which is then ground into a fine powder — matcha.

Preparation tip: Rinse your matcha bowl and bamboo whisk (chasen) with hot water. Sift about 1 tsp of matcha into the bowl and add roughly 80 ml of 80°C water. Whisk thoroughly until the drink becomes smooth and frothy.

ORGANIC THÉHUONE MATCHA KUMO NO SHIRO FROM SHOHOKUEN

21€ / 30g

The high-quality Kumo No Shiro matcha comes from Uji, Japan's oldest tea-growing region, specifically from the renowned Shohokuen Tea Estate. The Japanese name Kumo No Shiro means "white of the cloud," and the tea features a soft umami flavor with delicate sweetness. Carefully stone-ground using traditional methods, this matcha is perfect for tea ceremonies or for special moments in everyday life.

HIGH GRADE ORGANIC CEREMONIAL THÉHUONE MATCHA FROM SHOHOKUEN

27€ / 30g

Premium, velvety-smooth matcha made from the finest tea leaves of Uji, from the renowned Shohokuen Tea Estate, which has been producing green tea since 1645. Generational craftsmanship and slow, careful stone-grinding create a pure, full-bodied, naturally sweet matcha of ceremonial quality.

ORGANIC MATCHA 3 STAR FROM SHOHOKUEN

15€ / 25g

A high-quality organic Uji matcha with a rich umami flavor and balanced full-bodied character. This vibrant green matcha comes from the renowned Shohokuen Tea Estate, which has over 350 years of history producing green tea. Slowly stone-ground using traditional methods, it develops a balanced, smooth, and elegant taste.

ORGANIC MATCHA

13,50€ / 50g

Organic matcha from the Uji region, featuring a robust flavor and a beautiful green color. Also perfect for Matcha Lattes.

HIGH GRADE ORGANIC CEREMONIAL MATCHA OKUMIDORI

37€ / 30g

This premium, organically certified matcha comes from the award-winning Kagekawa farm in Japan. Its deep green color, refined sweetness, and gentle umami notes make it an excellent choice for lovers of high-grade matcha. A long, pleasant aftertaste completes the tasting experience.

KEIKO ORGANIC KABUSE POWDER

19€ / 50g

Kabuse Powder is a high-quality green tea powder made from partially shaded tea bushes. The tea is aromatic, bright green, full-bodied, and subtly bitter. Kabuse powder is ideal for making light matcha (usucha) and is also perfect for Matcha Lattes, cooking, baking, or adding to smoothies and ice cream.

MATCHA LATTE MIX

13,50€ / 100g pkt
53€ / 500g pkt

A frothy Matcha Latte combines deliciousness, health benefits, and a refreshing boost. The Matcha Latte Mix contains organically grown, premium-quality matcha from the Uji region of Japan.

Preparation: Mix 1,5 teaspoons (approx. 7g) of powder with 200 ml of milk. It can be prepared similarly to a café latte or hot cocoa. The finely milled Matcha Latte Mix blends easily with both dairy and plant-based milks.

Ingredients: Sugar, organically grown premium matcha, vanilla.

PREMIUM HOJICHA LATTE

13,50€ / 50g pkt

This low-caffeine Hojicha Latte offers a unique combination of nutty roastiness and rich creaminess. The premium hojicha powder is made from 100% roasted Japanese green tea.

Preparation: Mix 0,5–1 tsp of powder with 150 ml of hot milk and froth until creamy and frothy. Hojicha Latte can be prepared similarly to a café latte or hot cocoa.

TAIWAN

FORMOSA BILUO CHUN

10€ / 30g

This unoxidized green tea is one of the finest specialties of the Far East. The pale green infusion has a deliciously fresh scent. The taste is fresh and carries notes of currant. Recommended brewing: 75°C 3–5min.

VIETNAM

ORGANIC TUA CHUA-LAI CHAU F.O.P.

5€ / 60g
8,30€ / 100g

This rarity is native to old Tyuet San trees in northern Vietnam. The trees grow at an altitude of 1,500 meters. The olive-green, beautifully twisted leaves produce a full-bodied, slightly sweet, and golden-yellow infusion with grassy notes. Recommended brewing: 70°C 2 min.

KOREA

ORGANIC JEONCHA

5€ / 40g
12,50€ / 100g

The dark green, beautiful leaves are carefully harvested from the first spring picking. Produced on South Korea's verdant tea plantations, this jeoncha is made in the style of Japanese green teas: the spring-picked leaves are steamed and shaped into needle-like forms. Recommended brewing: 70°C 1.5 minutes. Multiple infusions are possible.

théhuone

Flavoured green teas

Our flavoured green teas combine the freshness and softness of green tea with the deliciousness of a variety of flavourings.

The fullness of our high-quality blends comes from real fruits, flowers, berries and extracts. Only pure and aromatic green teas have been used as the tea base.

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MARRAKESH THÉ

5€ / 60g
8,30€ / 100g

A Moroccan-style tea with a strong mint presence. Chinese green Gunpowder tea combined with leaves of sweet Moroccan Nana mint. Recommended brewing: 75-80°C 2-3 min.

ORGANIC TUAREG

5€ / 50g
10€ / 100g

A fresh, minty green tea made in the style of the Tuareg tribe. Organically grown Nana mint leaves and Chinese Gunpowder tea. Recommended brewing: 75-80°C 2-3 min.

GUAVA MANGO

5€ / 50g
10€ / 100g

Pink cornflower petals, the captivating flavours of guava and mango with a sprinkle of beetroot pieces. What an interesting green tea. Fresh and balanced. Recommended brewing: 75°C 3 min.

SITRUUNA SENCHA - LEMON SENCHA

5€ / 50g
10€ / 100g

Lemon peel, lemon granules and lemon extract added to green sencha. Recommended brewing: 75-80°C 2-3 min.

LEMON GINSENG SENCHA

5€ / 50g
10€ / 100g

This refreshing tea blends sencha green tea, ginseng root, lemon grass, lemon and sunflower petals. A creamy lemon-ginseng flavour. Recommended brewing: 75-80°C 2-3 min.

SENCHA LIME GREEN

5€ / 50g
10€ / 100g

A lime-fresh and invigoratingly light Sencha tea with lemon grass and lime. Citrusy, yet with sweetness. Recommended brewing: 75-80°C 2-3 min.

SENCHA LIME STRAWBERRY

5€ / 50g
10€ / 100g

A sencha tea flavoured with strawberries and fresh, zesty lime. Recommended brewing: 75°C 2-3 min.

JAPANILAINEN KIRSIKKA - JAPANESE CHERRY

5€ / 50g
10€ / 100g

Cherry pieces, sunflower petals and cherry extract added to sencha tea. Recommended brewing: 75-80°C 2-3 min.

SENCHA SAKURA

5€ / 50g
10€ / 100g

The Japanese Cherry has its own prominence in Japanese culture. The ingredients are Japanese sencha tea, rose petals, and sakura cherry flavouring. A charmingly sweet tea blend. Recommended brewing: 75-80°C 2-3 min.

ORGANIC SENCHA LEMON MANDARINE

5€ / 50g
10€ / 100g

Fresh as spring, this organic sencha is flavoured with freshness of lemons and softness of mandarins. Recommended brewing: 75-80°C 2.5-3 min.

SENCHA KOMBUCHA

5€ / 50g
10€ / 100g

An elegant blend, boasting of fresh plum and spring flowers. Made of green tea, kombucha, plum extract, mallow flowers and herbs. Recommended brewing: 75-80°C 2-3 min.

SENCHA JUNGLE

5€ / 50g
10€ / 100g

The soft flavours of mango and pineapple come to the fore in this stimulating fruity green tea. The ingredients are sencha tea, sunflower petals, rosebuds and mango-pineapple extract. Recommended brewing: 75-80°C 2-3 min.

SENCHA PEACH

5€ / 50g
10€ / 100g

Aromatic and high-quality sencha with sweet peach. A refreshing experience to be had at any time of day. Ingredients: green tea, marigold petals, peach extract. Recommended brewing: 75-80°C 2-3 min.

SWEET STRAWBERRY

5€ / 50g
10€ / 100g

A green tea blend exploding with delicate sweetness of strawberries. Made with sencha, matchagenmaicha (matcha tea powder and roasted rice), rose and safflower petals, natural flavourings and strawberry pieces. Recommended brewing: 75°C 2-3 min.

THÉ CHAMPANJA GREEN

5€ / 50g
10€ / 100g

A delightfully bubbly and fruity blend made to accompany lively conversations and the tinkle of laughter.

With green tea, champagne flavouring, freeze-dried strawberries and white flowers of Roman chamomile. Recommended brewing: 75-80°C 2-3 min.

BLUEBERRY POMEGRANATE

5€ / 50g
10€ / 100g

A blend delightfully bursting with berry and fruit. A tangy sweet tea made with Goji berries from the slopes of Tibet. Includes: green tea, Goji berries, lemon grass, pomegranate seeds, cornflower petals and natural flavouring. Recommended brewing: 75-80°C 2-3 min.

CACTUS GREEN

5€ / 50g
10€ / 100g

A fresh, sweet and invigorating green tea with sencha, fig, Aloe Vera, kombucha, sandalwood and orange blossom. Recommended brewing: 75-80°C 2-3 min.

RAPARPERI APPELSIINI - RHUBARB ORANGE

5€ / 50g
10€ / 100g

Tangy rhubarb and fresh orange flavour this tea to a delightful bubbly vitality. Ingredients: green and black tea, orange, marigold, peony and rose petals and extract. Recommended brewing: 75°C 3 min.

SENCHA 8

5€ / 50g
10€ / 100g

Green tea containing sencha, genmaicha, cranberry, red and yellow rosebuds, rose petals, flavouring and chrysanthemum flowers. Recommended brewing: 75-80°C 2-3 min.

MANGO SENCHA

5€ / 50g
10€ / 100g

A fresh and juicy combination of green tea, bright yellow sunflower petals and fresh sun-kissed mangoes. Recommended brewing: 75-80°C 2-3 min.

SICILIAN ORANGE

5€ / 50g
10€ / 100g

A fresh tea blend that will lure the mind to bright, sunny summer days. Green tea, large pieces of orange and papaya, dried apple, lemon grass and maracuja extract. Recommended brewing: 75-80°C 2-3 min.

INKIVÄÄRI BANCHA - GINGER BANCHA

5€ / 50g
10€ / 100g

Ginger pieces and sunflower petals added to green bancha tea. A refreshing and strong taste. Recommended brewing: 90°C 3 min.

ORGANIC SENCHA LEMON-GINGER

5€ / 50g
10€ / 100g

A fresh and invigorating blend of organically grown ingredients with flavours like ginger, lemon and marigold petals. Recommended brewing: 75°C 2-3 min.

KARPALO RUUSU - CRANBERRY ROSE

5€ / 50g
10€ / 100g

The freshness of cranberries combined with the gentle sweetness of raspberries gives this sencha tea a distinctive and smooth taste. Ingredients include cranberry, raspberry, rose petals and Japanese green tea. Brewing: 75-80°C 2-3 min.

NAIXIANG MAOFENG

5€ / 50g
10€ / 100g

A hand-produced tea with smooth texture due to its growing environment. The creamy flavour of the leaves is obtained by a special steaming method. Brewing: 75°C 2-3 min.

PÄÄRYNÄ PASSION - PEAR PASSION

5€ / 50g
10€ / 100g

A sprinkle of ginger, pear, passion fruit and apple will captivate your taste buds. A fresh and fruity green tea for those relaxing moments of the day. Brewing: 75°C 3 min.

SUMMER BERRIES

5€ / 50g
10€ / 100g

A summery green tea flavoured with redcurrants and sweet strawberries. Recommended brewing: 80°C 2.5-3 min.

BLUEBERRY QUEEN

5€ / 50g
10€ / 100g

The taste captures that slightly sweet, midsummer blueberry, freshly out the forest. The intoxicating blueberry scent adds a lively touch to this summery tea. Ingredients: green tea, blueberries, rose and mauve petals. Brewing: 80°C 2-3 min.

SENCHA WILD GREY

5€ / 50g
10€ / 100g

Chinese green sencha flavoured with fresh and refined bergamot. A fresh, citrusy tea. Recommended brewing: 75-80°C 2-3 min.

SENCHA DATE FIG - TAATELI VIIKUNA

5€ / 50g
10€ / 100g

The full-bodied Sencha Date Fig tea brings gentle flavors to your tea moment. Ingredients: green sencha tea, fig, date, rose, raspberry leaves, and thyme. Recommended brewing: 75°C 2-3 min.

PEACH LEMON

5€ / 50g
10€ / 100g

The tea's fresh peach aroma makes the water dance on your tongue, while its bright, sunny flavor completes the tea experience. Ingredients: green tea, organic peach pieces, and lemongrass. Recommended brewing: 75°C 3 min.

THÉ ORANGERIE

5€ / 50g
10€ / 100g

The freshness and juiciness of orange combined with green sencha transports you to gardens inhabited by fruit trees, where the scent of orange overwhelms all your senses. The ingredients are green tea, pieces of orange and orange flowers, with orange extract. Recommended brewing: 75°C 2 min.

PEACH GINGER

5€ / 50g
10€ / 100g

A sweet and full-bodied peach tea, flavored with a hint of zesty ginger. Its delicious aftertaste lingers pleasantly on the palate. Brewing: 75°C 2,5-3 min.

LEMON APPLE

5€ / 50g
10€ / 100g

A refreshing green tea with bright lemony notes, gentle apple, and sunny apricot. Ingredients: green tea, apple pieces, lemon peel, apricot, and a hint of lavender. This blend offers a revitalizing and balanced flavor experience, transporting your mind to a summer garden. Recommended brewing: 75°C 3min.

CINNAMON GREEN

5€ / 50g
10€ / 100g

The fine-quality sencha complemented with almond, vanilla and cinnamon pieces, apples and cinnamon extract gives us this luxurious and rich tea blend. Recommended brewing: 75-80°C 2-3 min.

GREEN WINTER ORANGE

5€ / 50g
10€ / 100g

A winter blend for gourmands and connoisseurs alike with its ingredients including: green tea, apple, cardamom, cinnamon, orange, red pepper, cloves and a pinch of coriander. Recommended brewing: 75-80°C 2-3 min.

SESAME CARAMEL

5€ / 50g
10€ / 100g

A delicious green tea flavoured with nuts dipped in caramel, roasted sesame seeds and almonds. A roasty, sweet tea for those snowy evenings in the winter. Ingredients: green tea, nuts, almonds, caramel pieces and sesame seeds. Recommended brewing: 75°C 3 min.

FLAVOURED ORGANIC JAPANESE SENCHAS

ORGANIC KYOTO

5€ / 40g
12,50€ / 100g

Japanese, organically grown sencha tea combined with Portuguese, organic rose petals, lemon verbena and lemon balm. A rosy green tea with a soft citrus presence. Recommended brewing: 70–75°C 1–1.5 min.

ORGANIC KUSA CHA

5€ / 40g
12,50€ / 100g

A mild, summer-harvested sencha combined with mellow lemon grass, which has been biodynamically farmed. A first flush matcha gives a deep green colour to this fresh tea. Recommended brewing: 80°C 1min.

ORGANIC SENCHA LEMONTREE PREMIUM

5€ / 30g
16,60€ / 100g

After a gentle summer rain, the lemons on the lemon tree smell fresh and beautifully green. The scent and taste of this perfect lemon tea are a harmonious combination of lemon and high-quality Japanese green tea. Recommended brewing: 70°C 2 min.

ORGANIC SENCHA PAMPLEMOUSSE PREMIUM

5€ / 30g
16,60€ / 100g

This kind of tea is for me. I enjoy its bright colour and the intoxicatingly fresh smell and taste of grapefruit and mango. I want to offer the same pleasure to you too: use a small spoonful of tea. Recommended brewing: 70°C 2 min.

ORGANIC SENCHA YUZUCHA

5€ / 30g
16,60€ / 100g

Yuzu, an aromatic citrus fruit from Asia, is known for its sweet yet bitter juice. You can taste the tangerine aftertaste of yuzu in this fine, Japanese, green sencha tea. Recommended brewing: 70°C 1 min.

PREMIUM BLEND MORNING BALANCE

5€ / 40g
12,50€ / 100g

Organic Japanese Sencha tea with a balanced blend of herbs awakens your senses for a new day. Ingredients: green tea, orange peel, ginger, bergamot, lavender, verbena, lemon peel, raspberry leaves, and lemongrass. Recommended brewing: 80°C 4 min.

théhuone

Blends of green and white tea

The freshness of green tea combined with the softness of white tea creates these sensual and nuanced tea blends.

The deliciousness of high-quality flavoured teas comes from real fruits, flowers, berries and extracts. Only pure and aromatic green and white teas have been used as the tea base.

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TASTE OF GARDEN

5€ / 40g
12,50€ / 100g

A blend of green and white tea flavoured with pineapple plus a hint of spearmint, with a soft, rose-shaded sweetness; Pai Mutan, Bancha, bamboo leaves, Snow Tea, rosebuds and marigold petals. Recommended brewing: 70-80°C 3-4 min.

MARIE ANTOINETTE

5€ / 50g
10€ / 100g

A softly delicious and fresh blend of white and green teas from China. Pink rosebuds and pieces of raspberry and redcurrant playfully sensitize the sophisticated character of this tea. The ingredients include Chinese sencha, Long Jing, Yunnan Green, Pai Mutan, rosebuds, raspberry and red currant. Recommended brewing: 70-80°C 2-3 min.

JEANNE D'ARC

5€ / 50g
10€ / 100g

A nuanced, fruity blend of green and white tea with a fresh bouquet. With ingredients such as sencha, kukicha, Pai Mutan, dragon fruit and kiwi fruit, lemon grass and pomegranate. Recommended brewing: 70-80°C 3 min.

GINGER HONEY

5€ / 50g
10€ / 100g

A mildly spicy blend with honey notes, refreshingly warming. Green and white tea, ginger, apple, raspberry leaves, marigold leaves, lemon myrtle, cardamom and lemon grass. Recommended brewing: 70-80°C 2-3 min.

VANILLA GARDEN

5€ / 40g
12,50€ / 100g

Green sencha and white silver needle tea added to jasmine flowers and pieces of strawberry with a splash of vanilla extract gives us this fruity blend. A hint of flowers hiding in a smooth berry presence. Recommended brewing: 70-80°C 2-3 min.

GARDEN WHITE

5€ / 50g
10€ / 100g

Smooth and sensual, a floral and fruity blend: Sencha, Pai Mutan, papaya and pineapple pieces, flavouring, rose petals and strawberry pieces. Recommended brewing: 70-80°C 2-3 min.

MIMOSA

5€ / 50g
10€ / 100g

A full-bodied blend of white and green tea with yellow plum and raspberry in the flavour profile. Contains white and green tea, strawberry, papaya, raspberry, pineapple and rose and mallow flowers. Recommended brewing: 70-80°C 3 min.

KATARIINA SUURI - CATHERINE THE GREAT

5€ / 40g
12,50€ / 100g

A true premium quality tea. White teas used include Silver Needle and Pai Mutan, combined with the finest sencha tea, blended with peppermint, jasmine flowers, orange extract and rose petals. Recommended brewing: 70-80°C 2-3 min.

KANELIOMENA - CINNAMON APPLE

5€ / 50g
10€ / 100g

Carefully selected green and white teas, as well as cinnamon and apple pieces, provide a gentle, refined flavour. Ingredients: Yunnan green tea, Pai Mutan white tea, apple, cinnamon and apple extract. Recommended brewing: 70-80°C 2-3 min.

THÉ VERSAILLES

5€ / 40g
12,50€ / 100g

Hidden in the garden, surrounded by yellow roses, is the right place to enjoy this sweetish blend of white and green tea with a hint of fresh pear. Ingredients: Long Jing, Pai Mutan, mango and pineapple pieces, pear extract and yellow rosebuds. Recommended brewing: 70-80°C 2-3 min.

GRAPEFRUIT MANGO

5€ / 50g
10€ / 100g

A scrumptious blend of white and green tea with fresh grapefruit and juicy mango and a touch of bergamot extract. Also suitable for making iced tea. Recommended brewing: 70°C 3 min.

THÉ AMELIE

5€ / 50g
10€ / 100g

A pinch of lemon with mango, pineapple, strawberry and orange slices. A tasteful blend of green and white tea invites you to the delights of summer. Recommended brewing: 75°C 3 min.

PINA COLADA SUPERIOR

5€ / 50g
10€ / 100g

A blend of green and white tea flavoured with papaya pieces, coconut shavings and pineapple extract. What can we say - a deliciously tropical blend that takes you under the palm trees to the sun. Recommended brewing: 75°C 3 min.

LADY CURRANT

5€ / 40g
12,50€ / 100g

A sparkling tea blend made from green and white tea leaves, flavored with blackcurrants, lemon verbena, lemon myrtle, pieces of fig, cornflower petals, and mallow flowers. Brewing: 75°C for 3-4 minutes.

PREMIUM BLEND CHARMANT

5€ / 40g
12,50€ / 100g

A delightfully sparkling tea blend for lively conversations and fresh laughter, combining white and green tea with wild strawberries, jasmine flowers, and grape extract. Brewing: 80°C for 3 minutes.

SELJANKUKKA VIIKUNA

5€ / 50g
10€ / 100g

A fruity and floral blend of green and white tea, complemented by charming figs. Ingredients: green and white tea, fig pieces, orange blossoms, goji berries, heather, and elderflowers. Brewing: 80°C for 3 minutes.

théhuone

White teas

White tea is made from a few different varieties including the Dabai or Dahao varieties, owing to the bushes having large leaves and long buds. After harvesting, the tea leaves are allowed to wilt and dry. During natural and often times outdoor drying, the tea leaves are gently oxidized.

All our white teas have their own characteristics. The taste profile of white tea is delicate and refined, so a whole new world of flavour opens up as you explore and roam through this type of tea. Known for its high antioxidant content, white tea also has excellent health benefits.

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CHINA

FUJIAN

ORGANIC BAI MUDAN

5€ / 30g
16,60€ / 100g

"White peony" Bai Mudan is a white tea from Fujian province in China. Most commonly, buds and already opened leaves of Dabai variety bushes are used. When the leaves are brewed, they retain their original shape. The infusion can be pale yellow, soft, and particularly fine and aromatic. Lower caffeine content. Recommended brewing: 70-75°C 7min.

ORGANIC WHITE BUD YINZHEN / SILVER NEEDLE

6€ / 25g
24€ / 100g

"Silver Needle" tea is considered to be one of the world's finest tea qualities. The unopened buds of the Dabai variety bushes are long and needle-like and covered with silvery down. The brew is pale yellow with a slight orange hue. With a fresh bouquet, this floral tea is sweet, leaving a lingering aftertaste similar to late summer. Recommended brewing: 70°C 12 min.

ORGANIC TAIMU LONGZHU 5,25€ / 25g

5,25€ / 25g
21€ / 100g

White Dragon Pearls (eyes) from Fujian province. A tea with long traditions. The buds, shaped into small pearls, have a fresh and clear taste. Recommended brewing: 70-80°C 6-7 min.

BAI MUDAN TEABALLS

5€ / 30g
16,60€ / 100

Large white tea leaves rolled into a ball shape. This processing of tea leaves gives this white tea a unique, rich flavour. One tea ball per tea pot. Recommended brewing: 80°C 7min.

YUNNAN

WHITE BUTTERFLY

5€ / 25g
20€ / 100

A Chinese white tea. Bud leaves twisted into a spiral shape. A delicate and refined tea. Recommended brewing: 70-75°C 3-5 min.

WILD WHITE TEA

5€ / 25g
20€ / 100

This wild-growing white tea has minerality and nimbleness in its flavour that reminds the drinker of a mountain stream. Recommended brewing: 80°C 4 min.

théhuone

Flavoured white teas

Soft and refined white teas combined with invigorating flavours charm us with rich and balanced aromatics. The deliciousness of high-quality flavoured teas comes from real fruits, flowers, berries and extracts.

Only pure and aromatic white teas have been used as the tea base. Some of these blends can also be suitable for drinking in the evening due to their lower caffeine content.

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ROSE BAI MUDAN

5€ / 40g
12,50€ / 100g

Rose buds and a delicate, slightly sweet white tea combined to give the senses a tantalizing and soothing drink. Recommended brewing: 70-75°C 7min.

APPELSIININKUKKATEE - ORANGE BLOSSOM TEA

5€ / 40g
12,50€ / 100g

White Pai Mutan together with lovely orange flower petals and orange pieces. A flavoured white tea with freshness and spring bounce side by side. Recommended brewing: 70-75°C 7min.

ORGANIC ROSEMARY WHITE

5€ / 40g
12,50€ / 100g

A manifold and mildly herbal white tea with added lemon grass, lemon peel, apple mint and rosemary leaves. Recommended brewing: 75°C 5-7min.

PAPAYA STRAWBERRY

5€ / 40g
12,50€ / 100g

A gently spiced white tea flavored with fruits and berries. Premium Pai Mu Tan white tea with pieces of strawberry and papaya. This delightful, low-caffeine tea is also perfect for evening enjoyment. Brewing: 80°C for 4 minutes.

WHITE PEACH GINGER

5€ / 40g
12,50€ / 100g

Juicy peach and refreshing ginger flavor this tasty and gentle white tea. Ingredients: white tea, peach, ginger, and lemongrass. Brewing: 80°C for 4 minutes.

SELJANKUKKAOMENA - ELDERFLOWER APPLE

5€ / 40g
12,50€ / 100g

With freshness of apples and florality of summer this white Pai Mutan is adorned with Roman chamomile flowers. A lovely tea for any time of the day. Recommended brewing: 75°C 4 min.

WINTER MAGIC

5€ / 40g
12,50€ / 100g

A smooth Pai Mutan tea is blended with cinnamon, cardamom pods, ginger and cloves. A refined winter delight. Recommended brewing: 80°C 4 min.

ORGANIC ORANGE GARDEN

5€ / 40g
12,50€ / 100g

This gently citrusy white tea is reminiscent of the orange trees blooming in the sunny gardens by the Mediterranean: white tea, orange flowers and bergamot extract. Recommended brewing: 80°C 3 min.

WHITE BLUEBERRY

5€ / 40g
12,50€ / 100g

This charming blueberry Pai Mutan hints at gentle summer days and is perfect to be enjoyed at any time of day. Ingredients: white tea, blueberries, blueberry extract. Recommended brewing: 80°C 4 min.

WHITE MANGO PASSION

5€ / 40g
12,50€ / 100g

A fruity, organic white tea, adorned with the sunny petals of marigold. Also delicious cold: 1l cold water, add 1.5 tbsp of tea leaves. Steep overnight in the refrigerator. In the morning, strain out the leaves. If desired, add a dash of honey (mixed with warm water) and squeeze in a little fresh lemon. Recommended brewing: 80°C 4 min.

RAPARPERI MANSIKKA - STRAWBERRY RHUBARB

5€ / 40g
12,50€ / 100g

A delicious blend of white tea with a touch of green tea. Pieces of strawberry and lemon grass combined with tangy rhubarb create this refreshing and sophisticated tea. Recommended brewing: 75° 3-4 min.

WHITE APRICOT

5€ / 40g
12,50€ / 100g

This lovely white apricot tea has soft florality and fresh fruitiness to it. Ingredients: white tea, apricot pieces, yellow rosebuds, green tea, marigold petals, natural flavouring and mullein flowers. Recommended brewing: 75°C 4 min.

MAPLE SMOKED WHITE TEA

5€ / 40g
12,50€ / 100g

A smoked white tea with an elegantly balanced and pleasant sweet, yet almost salty, aftertaste. Recommended brewing: 80°C 2-3 min.

TALVIMANTELI - WINTER ALMOND

5€ / 40g
12,50€ / 100g

A gently almond-flavored white tea, enhanced with apple, almond flakes, lemongrass, orange, blackcurrant leaves, and petals of calendula and safflower. Brewing: 80°C for 4 minutes.

théhuone

Yellow teas

When making yellow tea, after lightly roasting the tea leaves, they are wrapped in paper, where they can be kept closed even for several days, causing the buds to turn yellow and the tea to develop a distinctive, exciting scent.

As a process, it is a lighter, non-enzymatic oxidation, quite similar to that used in the production of darker teas.

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CHINA

YUNNAN

YELLOW NEEDLE YUNNAN

5€ / 30g
16,60€ / 100g

Long, unfurled buds of pale yellow and silver tones. The aromatics have a hint of melon and a little bit of chocolate. Typical flavours of Yunnan province come together intricately in this unique, soft tea with grain-like notes. Recommended brewing: 65–70°C 4–8 min. Multiple brewings possible and highly recommended.

ORGANIC YELLOW DRAGON

5€ / 30g
16,60€ / 100g

This yellow tea comes from the Pu'er region in Yunnan Province, grown at altitudes of up to 1,900 meters. After rolling, the tea matures for seven days in bamboo baskets, giving the leaves a dark hue. The flavor features spiciness, subtle chocolate notes, and a light floral finish. Brewing: 80–90°C for 1–3 minutes.

HUNAN

YUNSHAN YINZHEN

6€ / 20g
30€ / 100g

The "Silver Needles" of Mount Yunshan consist only of long needle-like buds. About 25,000 buds are needed for 500 grams of finished tea. Completing the process takes three days. This rarity is often served from a tall glass in which it is possible to watch the buds dance up and down, close to the surface. Recommended brewing: 60–70°C 7–12 min. Multiple brewings possible and highly recommended.

GUANGDONG

HUANG XIAO CHA

5€ / 40g
12,50€ / 100g

The history of yellow tea dates back all the way to Ming and Qing dynasties. This yellow tea delivers a pleasant roasted and sweet aroma. Recommended brewing: 75–80°C 3 min.

théhuone

Jasmine and other floral teas

Flower teas have a very long history, originating in China. Skilfully scented with real flowers, the green and white teas give the drinker a wonderful experience, in which the deliciously gentle taste lingers on the tongue for a long time.

White jasmine teas are delicate and refined in nature, while green jasmine teas have a stronger smell and taste.

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JASMINE FINEST SUPERIOR

5€ / 40g
12,50€ / 100g

A first-class tea, produced from the finest jasmine petals as well as tender, young tea leaves. A high class taste experience, with a pleasantly long, cool aftertaste. Recommended brewing: 70-75°C 1-2.5 min.

ORGANIC JASMINE

5€ / 50g
10€ / 100g

An organically grown, quality green tea, flavoured with jasmine petals. Recommended brewing: 70-75°C 2-3 min.

PREMIUM JASMINE BITAN PIAOXUE

5€ / 25g
20€ / 100g

This first flush green tea has gentle freshness about it and the exquisite jasmine flowers give a long and graceful aftertaste to it. Recommended brewing: 70°C 2.5 min.

JASMIINIHELMET - JASMINE PEARLS ZHENZHU

5,25€ / 25g
21€ / 100g

The finest bud leaves are rolled into a pearl shape and scented with jasmine flowers. A delightfully charming tea with the taste of fresh jasmine and smooth vitality of green tea. Recommended brewing: about 5 pearls/2dl, 80-85°C 7 min.

ORGANIC JASMINE PEARLS LONGZHU

6€ / 25g
24€ / 100g

The first two, young bud tips and softly aromatic jasmine petals rolled into a pearl shape. Recommended brewing: about 5 pearls/2dl, 80-85°C 7 min.

JASMINE SILVER SICKLE

5€ / 30g
16,60€ / 100g

This first-class, hand-crafted tea is made from the white bud tips of early spring and scented eight times with jasmine flowers. Recommended brewing: 70-75°C 2-3 min.

ORGANIC JASMINE SILVER NEEDLE

6€ / 25g
24€ / 100g

This wild-growing white tea has minerality and nimbleness in its flavour that reminds the drinker of a mountain stream. Recommended brewing: 80°C 4 min.

JASMINE CHULAN

5€ / 50g
10€ / 100g

A traditional, partially oxidized quality jasmine tea from Taiwan. Recommended brewing: 80°C 2-3 min.

ORGANIC JASMINE RAINFOREST

5€ / 50g
10€ / 100g

A Vietnamese green tea flavoured with jasmine, soft and full-bodied. Recommended brewing: 70-80°C 2-3 min.

JASMINE LAPSANG

5€ / 30g
16,60€ / 100g

This exceptional green tea combines the bright florality of green jasmine tea with the soft smokiness of Lapsang Souchong tea. Recommended brewing: 90°C 2 min.

ORGANIC JASMINE BLACK

5€ / 50g
10€ / 100g

Organic Chinese jasmine tea. The tea's delicate jasmine aroma develops into a rich and elegantly floral flavor when brewed. Brewing: 95°C for 2-3 minutes.

ORGANIC ROSE JASMINE

3€ / piece

In hot water, the tea flower opens from a small hand-stitched ball into a beautiful flower. Organic Rose Jasmine tea flower is a gentle combination of green and white tea with not only jasmine but also a beautiful rose bud. Brew in a tall glass or glass tea pot at 95°C for 2-4 min.

ARTISAN TEA FLOWER

3€ / piece

A hand-stitched ball of green tea leaves and Chinese flowers. Drop a ball approx. 85-90°C water 3-7dl, brew until opens for 3-5 min., max.10 min. The open tea flower is most beautiful in glass tea ware. Different flavours available, please ask the staff for more information.

théhuone

Oolong tee

Oolong tea, or Wulong tea, is a partially oxidized tea category, falling somewhere between green and black tea. Oolong types vary from green to dark, and fruity to roasty, depending on the amount of oxidation and how the leaves are dried.

Oolong tea has enough flavour for several infusions, and the best qualities can be brewed up to ten times.

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Please note! The availability of different oolong types varies according to the harvest season. Please check with the staff if the oolong you want is available!

CHINA

FUJIAN

ORGANIC TIEGUANYIN

5€ / 40g
12,50€ / 100g

“Iron Guanyin” is one of China’s most famous teas. Originating in Anxi, southern Fujian, Tie Guanyin is a blend of vanilla and mild orchid notes typical of this tea type. Recommended brewing: 90°C 1–3 min. Multiple brewings possible and highly recommended.

ORGANIC GABA OOLONG

5€ / 30g
16,60€ / 100g

Harvested in the spring, this unique oolong type is relaxing and soothing. It goes through complex processing, leaving it with a sweetly fruity aroma and a pleasant maroon brew. Recommended brewing: 85–90°C 1.5 min.

DAHONGPAO

5€ / 30g
16,60€ / 100g

A rock oolong cultivated on the steep slopes of the Wuyi Mountains at elevations of 300–400 meters, its pronounced minerality arises from the rocky soil and the region’s unique mountain climate. The name Da Hong Pao, meaning “Great Red Robe,” refers to a legend from the Ming Dynasty. Recommended brewing: 97°C 2–3 min.

WUYI SHUIXIAN

5€ / 25g
20€ / 100g

Organically grown tea with strength and minerality in its flavour. With large dark, long twisted leaves native to Wuyi mountains, the heartlands of many famous oolong teas in Fujian province. Recommended brewing: 85–90°C 2 min.

YUNNAN

ORGANIC DRAGON OOLONG MUSCATEL

5€ / 30g
16,60€ / 100g

This fragrant, dark oolong is made from the most beautiful leaves of Yunnan tea trees. Recommended brewing: 90°C 2–3 min. Multiple brewings possible and highly recommended.

JASMINE OOLONG

5€ / 30g
16,60€ / 100g

A gentle green oolong tea scented with jasmine. The smooth oolong blends delicately with the floral notes of jasmine, creating an elegant taste experience. Recommended brewing: 90°C for 1–2 minutes.

GINSENG OOLONG

5€ / 30g
16,60€ / 100g

A finely rolled leaf coated in ginseng extract, this is a traditional Chinese oolong. The sweet aftertaste that lingers on the tongue is a delicious surprise at any time of day. Recommended brewing: 85–95 °C 1 min. Multiple brewings possible and highly recommended.

MILK OOLONG PREMIUM

5,25€ / 25g
21€ / 100g

An oolong steamed with goat's milk creating a fascinating and unique character, with smooth vanilla. Recommended brewing: 90°C 1–2 min. Multiple brewings possible and highly recommended.

MILK OOLONG

5€ / 40g
12,50€ / 100g

An oolong steamed with goat's milk creating a fascinating and unique character, with smooth vanilla. Recommended brewing: 90°C 1–2 min. Multiple brewings possible and highly recommended.

ORGANIC MILK OOLONG

5€ / 40g
12,50€ / 100g

An oolong steamed with goat's milk creating a fascinating and unique character, with smooth vanilla. Recommended brewing: 90°C 1–2 min. Multiple brewings possible and highly recommended.

TAIWAN MILK OOLONG

14,50€ / 50g

An oolong steamed with goat's milk creating a fascinating and unique character, with smooth vanilla. Recommended brewing: 90°C 1–2 min. Multiple brewings possible and highly recommended.

FORMOSA

JADE DONGDING

5€ / 40g
12,50€ / 100g

A lightly oxidized oolong tea with a juicy, sweet flavour. This tea has a long and famous history. Recommended brewing: 90°C 2-3 min.

ALI SHAN JIN XUAN

5€ / 30g
16,60€ / 100g

A High Mountain oolong tea grown on the slopes of the famous Ali Shan. This Jing Xuan cultivar thrives in warm mountain mist, developing a refined flavor with a subtle creamy note. Recommended brewing: 90°C for 1 minute.

MEISHAN JINXUAN

17€ / 50g

This 15-20% oxidized green oolong grows on Plum mountain (Meishan), 1200m above sea level. Like most green oolongs, Meishan Jinxuan has a natural sweetness and a spring-like flowery feel. Recommended brewing: 90°C 1-2 min. Multiple brewings possible and highly recommended.

FOUR SEASONS OOLONG – SIJICHUN

5€ / 30g
16,60€ / 100g

A spring harvested oolong tea, which is oxidized 20% and rolled by hand, has a strong and somewhat typical sweet aftertaste with a hint of roastiness. Recommended brewing: 90°C 1-2 min. Anywhere between 4-5 brews possible.

FOUR SEASONS PREMIUM

9,30€ / 50g

A spring harvested oolong tea, which is oxidized 20% and rolled by hand, has a strong and somewhat typical sweet aftertaste with a hint of roastiness. Recommended brewing: 90°C 1-2 min. Anywhere between 4-5 brews possible.

FORMOSA FANCY OOLONG

5€ / 30g
16,60€ / 100g

This carefully produced oolong delights with its beautiful, open leaves and its completely non-oxidized bud tips. The elegant, harmonious aroma of the tea makes it the "champagne" of teas. Recommended brewing: 85°C 2-3 min.

GUIFEI OOLONG

18€ / 50g

The unique honeyed flavour of Guifei oolong from Lugu township, Nantou county is caused by the bite of a green leafhopper. This Guifei is more than 40% oxidized and slightly roasted to intensify the honey notes. Recommended brewing: 95°C about 3 min.

PEARL OOLONG

5€ / 30g
16,60€ / 100g

Fruity with notes of plum and apricot—a full-bodied dark oolong tea with a finish of dark honey. Recommended brewing: 90°C for 1 minute.

ALI SHAN HIGH MOUNTAIN

21€ / 50g

A famous, lightly oxidized (25–30%) oolong from Taiwan. A smooth, floral tea with a charming creamy aroma. Brewing: use a Yixing teapot or gaiwan, 90°C for 1 minute. Re-steep multiple times with short infusions.

SHAN LIN XI

25€ / 50g

Harvested in the winter, this is a 15–20% oxidized and lightly roasted fine-quality, completely hand-produced oolong. The soft taste has a hint of flower. Pleasant, light smokiness in the later brews. Recommended brewing: 85–90 °C, I 45–60 s, II 20 s, III 50 s.

DONG DING

21€ / 50g

A lightly oxidized (approx. 35%) oolong tea from Taiwan. A fresh and aromatic tea with a sweet aftertaste. Rinse the tea leaves for about 10s. with the hot water, then brew the tea, 90°C 1 min. 5g / 2 dl. Multiple brewings possible and highly recommended.

LI SHAN

35€ / 50g

A lightly oxidized oolong from Pear Mountain (Lishan) at an altitude of 2300 m. Lishan oolong, growing slowly in the cool, misty mountain air, has a fruity fresh flavour. Pre-rinse the leaves at 90°C. 10s, followed by the first infusion 90°C 1–2 min. 2. 90°C 0.5 min. Multiple brewings possible and highly recommended.

HONG SHUI

5€ / 30g
16,60€ / 100g

A 40–50% oxidized oolong tea from Lugu tea gardens in Nantou, Taiwan. The dark reddish leaf gives a soft yellow, bright infusion with a roasted, fruity flavour, carrying gentle hints of plum. Recommended brewing: in a preheated tea pot / gaiwan 90°C 1–1.5 min.

ORIENTAL BEAUTY - DONGFANG MEIREN

17€ / 50g

A naturally produced famous Taiwanese oolong with a refined flavour profile. Recommended brewing: in a preheated tea pot/gaiwan 2 tsp/2 dl. 80–85°C 1.5–2 min. Add hot water for the consecutive brews of approx. 1 min. in length.

SHUI XIAN

17€ / 50g

Originally a type of oolong from Fujian (Wenshan Baozhong). The 20–25 per cent oxidised leaf is roasted in a special Wuyi style under the supervision of a master with more than 30 years of experience. Recommended brewing: 3g/1.5 dl 95 °C 1–2 min.

ROSE OOLONG PREMIUM

15€ / 50g

Oolong tea made using traditional methods. The rose petals added to tea leaves from the Tie Guanyin variety give the tea a soothing, tactile note. Recommended brewing: 90°C 1–2 min.

JASMINE OOLONG PREMIUM

14,50€ / 50g

An oolong made using traditional methods, with a refreshingly sweet note of fresh jasmine flowers. Recommended brewing: 90°C 1-2 min.

BERRY-BERRY OOLONG

5€ / 50g
10€ / 100g

A softly aromatic Chinese oolong tea with strawberries and goji berries, not to mention additional flavour from mango and pineapple. Recommended brewing: 80-85°C 2-3 min.

THAILAND

FOUR SEASONS OOLONG THAILAND

5€ / 30g
16,60€ / 100g

Harvested in the spring, this lightly oxidized green oolong tea from Thailand has a strong and full-bodied flavour with a whisper of roastiness in the aftertaste. Recommended brewing: 90°C 1-2 min.

STICKY RICE OOLONG

5€ / 30g
16,60€ / 100g

A specialty from northern Thailand. A soft, locally grown rolled oolong tea, steamed lightly with a wild-growing herb called Nuo Mi Xian Nen Ye. The tea leaves have a delicate scent of rice. Recommended brewing: 90°C 1.5-2 min.

théhuone

Maté teas

Yerba Maté, Brazil's national drink, is made from dried coarsely broken leaves of the Maté bush. Maté grows wild in southern Brazil, Argentina, Chile, Peru and Paraguay. Maté contains antioxidants that boost the metabolism, purify the blood and increase the body's immunity.

Maté is rich in various minerals and vitamins, such as iron, silicon, magnesium, potassium and phosphorus. Maté also contains high levels of caffeine, which gives you a boost without interfering with your concentration.

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SOUTH AMERICA

MATÉ ORGANIC

5€ / 60g
8,30€ / 100g

Yerba Maté contains plenty of various vitamins and minerals. Due to its high content of matéine, it increases concentration, refreshes and reduces appetite. Metabolism-boosting. Recommended brewing: 70-80°C 4-7 min.

MATÉ ALOE VERA

5€ / 60g
8,30€ / 100g

A fresh, slightly sweet and refreshing flavoured maté. The ingredients are maté, aloe vera, fig, date, blue mallow flowers, sunflower petals and orange peel. Recommended brewing: 70-75°C 4-7min.

MATÉ LEMON GRASS

5€ / 60g
8,30€ / 100g

A refreshing green maté with fresh citrus. Flavoured with lemon grass, lemon peel, a little bit of mint and lemon extract. This beverage provides energy and refreshment throughout the day. Recommended brewing: 70-75°C 4-7min.

MATÉ BRAZILIAN NIGHTS

5€ / 60g
8,30€ / 100g

Roasted maté with ginger, white and red peppercorns, peony petals, flavouring, sandalwood, goji berries, chilli, dried orange, thistle and sunflowers. Recommended brewing: 70-75°C 4-7min.

MATÉ SWEET ORANGE

5€ / 60g
8,30€ / 100g

This blend of green and roasted maté is flavoured with liquorice root, orange blossom and orange peel. A fresh, sweet and invigorating drink. Recommended brewing: 70-75°C 4-7min.

MATE PASSIONFRUIT

5€ / 60g
8,30€ / 100g

A deliciously fruity mate blend that gives you a tropical taste experience. The ingredients are mate, passion fruit, pineapple and apple pieces, with marigold and mallow petals. Recommended brewing: 70-75°C 4-7min.

ALOE VERA GINSENG GREEN

5€ / 60g
8,30€ / 100g

A cleansing and energizing green herbal tea. The ingredients are green maté, liquorice root, pieces of cinnamon, fennel, lemon verbena, peppermint and redcurrant leaves and ginseng root. A refreshing flavour of redcurrant vibes. Recommended brewing: 95°C 3-4 min.

Unflavoured mate tea is also available in 500g/10e ready-made packages. Please, ask the staff for more information!

théhuone

Chai teas

Chai tea is originally an Indian, spicy black tea blend. Traditionally, chai is brewed for a long time and enjoyed with plenty of warm milk and sugar, making it a full-bodied and soft drink.

Our chai selection includes both traditional black tea blends and caffeine-free blends that use only warming, Ayurvedic spices.

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NEPAL MASALA CHAI

5€ / 60g
8,30€ / 100g

Black tea flavoured with aniseed, heather, cinnamon, ginger, cloves, cardamom and coriander, black pepper and cumin seeds. A balanced and full-bodied chai. Recommended brewing: 90-95°C 1-3 min.

BLACK CHAI ORGANIC

5€ / 50g
10€ / 100g

A gently spicy, slightly sweet Indian style tea to be enjoyed with or without milk. The ingredients are Indian black tea, cardamom, cassia, cinnamon, ginger, cloves and black pepper. Recommended brewing: 97°C 8-12 min.

KURKUMA CHAI - TURMERIC CHAI

5€ / 60g
8,30€ / 100g

An Asian style spicy black tea blend with chili pods, turmeric shavings, black pepper, cinnamon, cardamom, cloves and anise seeds. Recommended brewing: 97°C 4-5 min.

CHAI KALI BLACK

5€ / 60g
8,30€ / 100g

This black tea is flavoured with anise seeds, pieces of cinnamon, rooibos, cloves, pepper and chicory root. Recommended brewing: 90-95°C 8 min.

HARI CHAI GREEN

5€ / 60g
8,30€ / 100g

Green tea flavoured with mint, cinnamon, cardamom, ginger, cloves and pepper. Recommended brewing: 95°C 8 min.

KASHMIRI

5€ / 60g
8,30€ / 100g

A chai style of blend with black and green tea, cloves, orange zest, pieces of ginger and cinnamon. Aromatics of spice and vanilla. Recommended brewing: 95°C 2-3 min.

MITHI CHAI

5€ / 60g
8,30€ / 100g

Ayurvedic blend of fennel, anise, liquorice root, cardamom, black pepper, cinnamon, ginger and cloves. A soft chai with a long, sweet aftertaste. Recommended brewing: 95°C 5-8 min.

INDIAN SPICE

5€ / 50g
10€ / 100g

A caffeine-free spice blend of cinnamon, ginger, clove, cardamom, black pepper and zedoary root. Recommended brewing: 100°C 10-20 min.

AYURVEDA ORGANIC

5€ / 60g
8,30€ / 100g

With a robust liquorice presence, this is a sweet, warming and refreshing tea with hints of anise and cinnamon. Pieces of ginger, cinnamon, orange peel, cloves, pepper, cardamom, liquorice root and natural flavourings. Recommended brewing: 100°C 5-8 min.

YOGA TEA

5€ / 60g
8,30€ / 100g

This Ayurvedic brew is a vitalizing blend of spices and herbs. The ingredients are nettle, cinnamon, white pepper, pieces of ginger, cardamom seeds, cloves and hawthorn leaves. Recommended brewing: 10g/1L, 100°C 30 min. Strain and add 1 litre of hot milk or brewing in a pot: 100°C 5-10min.

CHOCO CHILI CHAI

5€ / 50g
10€ / 100g

A fresh and delicious caffeine-free chai blend that delights with its smooth, full-bodied character. Ingredients: cocoa pieces, licorice root, peppermint, anise, ginger, vanilla, fennel, cinnamon, lemon balm, pepper, verbena, clove, and pieces of chili. Recommended brewing: 100°C 3-6 min.

PITTA BALANCE

5€ / 50g
10€ / 100g

A soothing and balancing blend of fennel, cinnamon, liquorice root, coriander, rose petals, ginger and cardamom.
Recommended brewing: 100°C 5-10 min.

JAVA CHAI

5€ / 60g
8,30€ / 100g

A velvety, spicy chai tea with hints of cacao. To be enjoyed with or without milk: cacao nibs, orange peel, ginger, Ceylon cinnamon, cloves, liquorice root, fennel, red pepper and cardamom. Recommended brewing: 100°C 12-15 min.

KURKUMA LATTE

5,50€ / 50g pkt

Turmeric Latte is a soft and warming drink for cozy everyday moments. This caffeine-free latte contains flavorful organic spices: turmeric, cinnamon, ginger, and black pepper. Mix half a teaspoon of Turmeric Latte Mix powder with 200 ml of warm milk.

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Rooibos teas

Native to South Africa, red bush tea is a full-bodied, healthy caffeine-free drink. The high vitamin C content and valuable minerals it contains make it a perfect drink throughout the day. Rooibos can also boost your metabolism.

Our selection includes both unflavoured rooibos and several different flavoured rooibos teas. The deliciousness of high-quality flavoured rooibos comes from real fruits, flowers, berries and extracts.

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ORGANIC ROOIBOS

5€ / 50g
10€ / 100g

Native to South Africa, red bush tea is a full-bodied, healthy caffeine-free drink. The high vitamin C content and valuable minerals it contains make it a perfect drink throughout the day. Can also boost your metabolism.
Recommended brewing: 95°C 4-6 min.

EARL GREY ROOIBOS

5€ / 50g
10€ / 100g

Red bush tea flavoured with bergamot. A caffeine-free Earl Grey.
Recommended brewing: 95°C 4-6 min.

ORANGE CACTUS ROOIBOS

5€ / 50g
10€ / 100g

A rooibos with added orange, cactus fig, papaya pieces and liquorice root. A fruity, sweet and soft taste. Recommended brewing: 95°C 4-6 min.

KESÄROOIBOS - SUMMER ROOIBOS

5€ / 50g
10€ / 100g

Pieces of apple and strawberry, with some rose petals added to soft rooibos tea. The flavour is sweet with notes of forest berries. Recommended brewing: 95°C 4-6 min.

KEHÄKUKKAROOIBOS - MARIGOLD ROOIBOS

5€ / 50g
10€ / 100g

Refined, softly aromatic rooibos with marigold petals and flavours of tropical fruits and rhubarb. Excellent also as iced tea. Recommended brewing: 95°C 4-6 min.

ORGANIC VANILLA ROOIBOS

5€ / 50g
10€ / 100g

This smooth rooibos is flavoured with bourbon vanilla pieces and a hint of vanilla extract. Recommended brewing: 95°C 4-6 min.

ORGANIC ORANGE-LEMON GRASS ROOIBOS

5€ / 50g
10€ / 100g

A freshly citrusy organic rooibos with orange peel and lemon grass.
Recommended brewing: 95°C 4-6 min.

BLOOD ORANGE-DRAGON FRUIT ROOIBOS

5€ / 50g
10€ / 100g

Rooibos, spiced with orange peel, pineapple, kombucha, blood orange- dragon fruit flavouring. Recommended brewing: 95°C 4-6 min.

WILD RASPBERRY ROOIBOS

5€ / 50g
10€ / 100g

Sweet, wild raspberries give this organic rooibos a gorgeous smell and an excellent fresh taste. Recommended brewing: 97°C 4-5 min.

ROOIBOS CHAMPANJA

5€ / 50g
10€ / 100g

Sparkling champagne grapes, fresh strawberry pieces, and delicate white jasmine blossoms flavor this charming rooibos tea. Recommended brewing: 100°C for 4 minutes.

MANGO STRAWBERRY ROOIBOS

5€ / 50g
10€ / 100g

The flavours of sun-kissed mango and sweet strawberry saturate this soft and mineral-rich rooibos. Includes: rooibos, lemon grass, mango and strawberry pieces, with marigold petals. Recommended brewing: 95°C 4-6 min.

ROOIBOS GOJI BERRIES

5€ / 50g
10€ / 100g

This soft and fresh mix of goji berries from the Tibetan slopes, red bush (rooibos) from South Africa, delicate petals of mallow and cranberry from Central Europe is a real burst of antioxidants. Recommended brewing: 95°C 4-6 min.

ROOIBOS PINA COLADA

5€ / 50g
10€ / 100g

Rooibos with coconut flakes, pieces of pineapple and papaya with currants and creamy pineapple-coconut rum flavour. Recommended brewing: 95°C 4-6 min.

ROOIBOS PROVENCE

5€ / 50g
10€ / 100g

A charmingly smooth red bush tea with the scent of a Mediterranean coastal meadow; rooibos, cacao husk and roasted cacao nibs, flavouring, rosemary leaves and strawberry pieces. Recommended brewing: 95°C 4-6 min.

ORGANIC ROOIBOS BLUEBERRY

5€ / 50g
10€ / 100g

Fresh and summery rooibos with blueberry and flowers; rooibos, fennel, honey bush, cornflower petals and blueberry extract. Recommended brewing: 95°C 4-6 min.

HERUKKAROOIBOS - CURRANT ROOIBOS

5€ / 50g
10€ / 100g

A nicely piquant, yet sweet and fresh red bush tea with currants and flowers: red currants, rooibos, black currants, elderberries and rose and safflower petals. Recommended brewing: 95°C 4-6 min.

ROOIBOS SWEET CHERRY

5€ / 50g
10€ / 100g

A full-bodied, fruity rooibos tea with heather flowers, sour cherry pieces and cherry flavouring. Recommended brewing: 95°C 4-6 min.

ORANGE CHILI ROOIBOS

5€ / 50g
10€ / 100g

A spirited rooibos flavoured with red chillies, orange, sunflower petals and passion fruit extract. Recommended brewing: 95°C 4-6 min.

ROOIBOS AMARETTINO

5€ / 50g
10€ / 100g

A seductive blend of almond, cherry, and rooibos with a rich, smooth flavor. Rooibos, almond, sour cherry pieces, and amaretto flavoring. Brewing: 95°C for 4-6 minutes.

ELDERFLOWER & APPLE ROOIBOS

5€ / 50g
10€ / 100g

A colorful rooibos tea that delights with its fresh flavor. Ingredients: apple and raspberry pieces, elderflowers, blackcurrant leaves, and rose and mallow petals. Brewing: 95°C for 7-10 minutes.

ORGANIC ROOIBOS ROSE GARDEN PREMIUM

5€ / 30g
16,60€ / 100g

This elegant caffeine-free tea charms with its naturalness and grace: super grade organic rooibos with rose petals, strawberry pieces and raspberry. Recommended brewing: a small tea spoon of tea, 100°C 3 min.

ORGANIC ROOIBOS LEMON GINGER

5€ / 50g
10€ / 100g

A fresh and citrusy, caffeine-free rooibos tea with ginger pieces, lemon grass, natural flavouring and lemon peel. Recommended brewing: 95°C 4-6 min.

ROOIBOS FIG POMEGRANATE

5€ / 50g
10€ / 100g

The softness of fig and the fruitiness of pomegranate truly make the flavour of this full-bodied rooibos tea. In addition, also cranberry, pomegranate flowers and marigold petals. Recommended brewing: 95°C 4-6 min.

ROOIBOS RED CHAI

5€ / 50g
10€ / 100g

A smoothly spicy rooibos tea, in which traditional chai spices deepen the richness to the full; red rooibos, anise, ginger pieces, flavouring, cardamom, pepper, cinnamon and cloves. Recommended brewing: 95°C 4-6 min.

ROOIBOS WINTER ORANGE

5€ / 50g
10€ / 100g

This rooibos tea is flavoured with sweet almond, juicy orange, mistletoe and safflower, as well as fragrant vanilla. Recommended brewing: 95°C 4-6 min.

ROOIBOS CHAI

5€ / 50g
10€ / 100g

This spicy, yet soft and creamy, chai style rooibos is an excellent warming and relaxing drink for the cold season; rooibos, ginger, pepper, flavouring, liquorice root, cardamom and vanilla pieces. Recommended brewing: 95°C 4-6 min.

ORANGE CHOCOLATE ROOIBOS

5€ / 50g
10€ / 100g

This captivating combination of chocolate chips and zesty orange guarantees a delicious and full-bodied taste. Recommended brewing: 97°C 4-5 min.

ORGANIC ROOIBOS CHAI

5€ / 50g
10€ / 100g

A softly spicy and sweet organic rooibos blend with spices that warm the body and soul. Ingredients: anise, rooibos, cloves, flavouring, ginger pieces, pepper, cardamom and cinnamon. Recommended brewing: 100°C 4-8 min.

ROOIBOS MARY GREY

5€ / 50g
10€ / 100g

Floral and gently herbal, Rooibos Mary Grey is a caffeine-free blend with notes of bergamot, vanilla, and beautiful lavender flowers. Brewing: 97°C for 3-4 minutes.

RASPBERRY RHUBARB ROOIBOS

5€ / 50g
10€ / 100g

This delicious rooibos tea brings the finest flavors of summer to your teapot — sweet raspberry combined with tangy rhubarb. Brewing: 100°C for 5-8 minutes.

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Decaffeinated teas and herbal infusions

In our decaffeinated teas, caffeine is removed using the CO² method, without chemical solvents. This eco-friendly process preserves the tea's natural flavor, and the beverage contains only trace amounts of caffeine, making it perfect to enjoy even in the evening.

Herbal teas carry centuries of tradition from around the world. Their natural, soothing ingredients pamper both mind and body, bringing a moment of calm to everyday life.

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DECAFFEINATED BLACK ORANGE TEA

5€ / 40g
12,50€ / 100g

A refined black tea, flavoured with orange extract: decaffeinated black tea, orange peel and orange flowers. Recommended brewing: 95°C 3-4 min.

LATE EVENING TEA, DECAFFEINATED

5€ / 40g
12,50€ / 100g

This decaffeinated black evening tea is a blend of selected mild and decaffeinated Indian teas. A harmonious and soothing tea for later in the evening. Recommended brewing: 95°C 3-4 min.

DECAFFEINATED ASSAM TEA

5€ / 50g
10€ / 100g

This skilfully produced Indian black loose leaf tea with golden bud tips offers the opportunity to enjoy full-bodied Assam tea without the caffeine. A strong, but soft malty aroma with a hint of chocolate. Recommended brewing: 95°C 3-4 min.

DECAFFEINATED EARL GREY

5€ / 40g
12,50€ / 100g

Caffeine-free black tea flavoured with bergamot. This soft-tasting tea blend is ideal for those late-night tea sessions. Recommended brewing: 97°C 3-4 min.

ORGANIC DECAFFEINATED MAOFENG

5€ / 40g
12,50€ / 100g

The caffeine in this tea has been removed using the CO2 process, so you can enjoy a cup of good green tea in the evening without a care. Recommended brewing: 80°C 2.5min.

DECAFFEINATED STRAWBERRY GREEN TEA

5€ / 40g
12,50€ / 100g

A decaffeinated green tea with strawberry pieces and natural strawberry extract. Recommended brewing: 75-80°C 3 min.

DECAFFEINATED GREEN GREY

5€ / 40g
12,50€ / 100g

A decaffeinated soft and aromatic sencha tea flavoured with bergamot. Recommended brewing: 75-80°C 3min.

THÉ RELAX

5€ / 50g
10€ / 100g

Herbal blend for those wonderfully relaxing moments, ingredients include green tea, lemon balm, lime tree flowers, tulsi, orange peel, mallow and marigold petals, apple and lemon verbena. Recommended brewing: 97 °C 6-10min.

SLEEP WELL

5€ / 50g
10€ / 100g

A calming and relaxing herbal blend with rooibos tea, tulsi tea, lemon balm, lemon verbena, anise, fennel, peppermint and liquorice root. Recommended brewing: 95°C 7-8 min.

KIRSIKKAPUU

5€ / 40g
12,50€ / 100g

A delightful floral herbal tea with apple and cherry, heather blossoms, safflower, linden flowers, mallow, calendula, and white peony. Brewing: 100°C 3–4 min.

THÉ MIRABELLES

5€ / 50g
10€ / 100g

Both plum and apple, a slightly sweet, herbal blend full of florality. Contains apple pieces, lemon grass, bamboo and wild strawberry leaves, with mallow and marigold petals. Recommended brewing: 97°C 4–6 min.

GREEN GINGER

5€ / 50g
10€ / 100g

A delicious and slightly sweet full-bodied herbal blend of ginger, lemon myrtle, rosemary, apple pieces, blueberry leaves, verbena, orange peel and linden flowers. Recommended brewing: 97°C 3–4 min.

ORGANIC MANDARIN

5€ / 50g
10€ / 100g

A refreshing caffeine-free organic tea for any moment of the day. Ingredients: organic clementine, cranberry, hibiscus, apple, and calendula petals. Brewing: 100°C for 3–4 min.

CHRYSANTHEMUM FLOWER TEA

5€ / 30g
16,60€ / 100g

Buds of wild yellow chrysanthemum. A cooling and refreshing traditional Chinese health drink. Use about six buds per cup. Recommended brewing: 90°C 2–3 min.

ORGANIC VERBENA

5€ / 25g
20€ / 100g

This fresh and fragrant, organic verbena is biodynamically grown in Portugal. An herb of ancient African origin, nowadays also widely cultivated in America (aka. vervain), has a pleasant lime-like taste. Recommended brewing: 97°C 6–8 min.

LAVENDER

5€ / 40g
12,50€ / 100g

Lavender relaxes, lowers blood pressure and releases tension. Infusions made from fresh or dried lavender can be consumed internally as a soothing remedy for insomnia, palpitations and headaches (it is claimed that people working in lavender fields never experience headaches) as well as indigestion. Recommended brewing: 100°C 3 min.

LEMON GRASS

5€ / 40g
12,50€ / 100g

A soft and lemony herbal tea. Excellent both warm and cold. Recommended brewing: 97°C 10 min.

ORGANIC SEA BUCKTHORN LIME

5€ / 25g
20€ / 100g

A powerful herbal tea for windy autumn evenings. Contains sea buckthorn berries, apple, coriander, fennel, stevia leaves, and natural extracts of cardamom and vanilla. Recommended brewing: 100°C for 4 minutes.

ORGANIC CHAMOMILE

5€ / 40g
12,50€ / 100g

The chamomile flower is a naturally caffeine free herb that has been found to treat headaches, pharyngitis and indigestion, among other things. It can also boost immunity. Chamomile calms the mind and is an excellent drink for insomnia.
Recommended brewing: 97°C 5-10 min.

THÉ CAMOMILLE RELAX

5€ / 50g
10€ / 100g

A relaxing herbal blend with chamomile, blackcurrant leaves, heather flowers, lemon balm, marigold petals and peppermint.
Recommended brewing: 97°C 6-10 min.

CALMING TEA

5€ / 50g
10€ / 100g

A calming and relaxing blend of herbs and flowers that have been found to help e.g. with insomnia, headaches, nervousness and depression: passionflower petals, lavender flowers, lemon balm and peppermint.
Recommended brewing: 97°C 6-10 min.

VILLINIITTY - WILD MEADOW

5€ / 50g
10€ / 100g

An enchanting blend of powerful herbs and berries from forests and meadows: raspberry leaves, rose hip, elderberry, blackcurrant leaves, strawberry leaves, heather flowers and cranberry leaves. Recommended brewing: 100°C 3-5 min.

HIBISCUS

5€ / 40g
12,50€ / 100g

Ancient Egyptians, South Americans, and Asians alike have been familiar with the health effects of this fresh, tangy flower infusion. Rich in vitamin C and minerals. Can also lower blood pressure. Recommended brewing: 97°C 5-10 min.

NANA MINT ORGANIC

5€ / 40g
12,50€ / 100g

The leaves of the Moroccan Nana Mint are rich in an essential oil known as spearmint. An excellent addition to for example, Gunpowder green tea.
Haudutus: 95 °C 5-8 min.

ORGANIC TULSI

5€ / 40g
12,50€ / 100g

Tulsi is an Indian sacred plant related to basil. Translated from Sanskrit, Tulsi means "in a class of its own" or "incomparable" and this queen of herbs fulfils its role in Ayurvedic treatment, not only as a medicinal or health plant, but also as a tea. Tulsi tea is a pure herbal infusion that naturally does not contain caffeine and it tastes wonderful. This tulsi tea consists of crushed, dried tulsi leaves.
Recommended brewing: a heaped tea spoon per 125ml, 100°C 5-8 min.

HONEY BUSH

5€ / 50g
10€ / 100g

This infusion comes from the Cap region in South Africa. Honey bush is naturally caffeine-free and very similar to rooibos. The Honey bush plant cannot be farmed, so its availability is limited. The taste is pleasant, mild, slightly sweet, light and honeyed. Recommended brewing: 95°C 6-8 min.

ALMOND APPLE

5€ / 50g
10€ / 100g

A fragrant and delightful caffeine-free blend. Caramelized almonds and fresh apple pieces combine into a gently roasted, sweet winter drink. Ingredients: apple pieces, almond, cinnamon pieces, beetroot, and flavoring. Brewing: 100°C for 3-4 minutes.

FAARAON UNI - PHARAOH'S DREAM

5€ / 60g
8,30€ / 100g

This Arabic aniseed tea calms and soothes the troubled areas of the body. This spicy drink from the hot deserts is an excellent bed time tea: Yansoon (Arabic anise), sandalwood, cactus and marigold leaves. Recommended brewing: 100°C 5 min.

ROYAL BERRIES

5€ / 50g
10€ / 100g

Slightly sweet, this red blend, rich in berries, is made of red and black currant, elderberries and blueberries, raspberries and strawberries, with papaya pieces and hibiscus flowers. Also excellent for cold brewing. Recommended brewing: 100°C 10 min.

ORGANIC SUNNY GRAPEFRUIT

5€ / 50g
10€ / 100g

This sunny and refreshing fruity grapefruit infusion is to be enjoyed on cold winter evenings as a hot source of vitamin C and as a refreshing iced tea during the summer. Ingredients: apple, rose petals, lemon grass, orange peel, strawberry pieces and grapefruit extract. Recommended brewing: 100°C 10min.

ORGANIC NEFER NEFER NEFER

5€ / 50g
10€ / 100g

Egyptian organic herbs flavour this gentle and naturally caffeine-free herbal tea. Fresh lemon grass, gently warming ginger and sensual rose petals make this drink enjoyable any time of the day. Recommended brewing: 100°C 4 min.

ORGANIC UNI UNI

5€ / 40g
12,50€ / 100g

Prepare a strong drink to help with sleep from these organically grown herbs just before bedtime: linden flower, lavender, lemon balm, lemon thyme, St. John's wort, dill, anise hyssop, hops, wild wheat, cornflower and primrose. Recommended brewing: 100°C 10 min.

ORGANIC GINGER-LEMON GRASS

5€ / 50g
10€ / 100g

A fresh and balanced herb blend of lemon, ginger, black pepper and a touch of liquorice root. Recommended brewing: 100°C 4 min.

LEHMUKSENKUKKATEE - LINDEN FLOWER TEA

5€ / 40g
12,50€ / 100g

A delicately fresh, high-quality and refined flower tea. Recommended brewing: 95°C 4min.

ORGANIC RASPBERRY LEAF TEA

5€ / 25g
20€ / 100g

Raspberry leaf tea is nature's own refreshing drink, full of vitamins and antioxidants. This mildly fresh herbal tea supports digestion and relieves menstrual pain. Enjoy a cup and let the power of nature balance your body and mind. Recommended brewing: 100 °C 4 min.

TURKKILAINEN OMENATEE - TURKISH APPLE TEA

5€ / 60g
8,30€ / 100g

This Turkish-style apple infusion is delicious both hot and cold. Just pour hot water to infuse and cool overnight. Serve for example, with lemon juice, sugar and ice cubes. Recommended brewing: 100°C 8-10 min.

LUOMU RUUSUNNUPUT - ORGANIC ROSEBUDS

5€ / 25g
20€ / 100g

These organic rosebuds have a naturally sweet and floral flavour. The buds can be brewed on their own or added to, for example, another tea to give the drink a gentle rosy taste. Recommended brewing: 100°C 4 min.

THÉ KURKUMA RELAX - THÉ TURMERIC RELAX

5€ / 50g
10€ / 100g

Organically produced spices create the ingredients of this tasty and warming Ayurvedic tea blend; Turmeric, cardamom, ginger, anise, cocoa nibs and cinnamon. Recommended brewing: 100°C 4 min.

FRESH GINGER

5€ / 50g
10€ / 100g

A fresh and citrusy, naturally caffeine-free herbal blend: lemon grass, licorice root, ginger, peppermint, lemon peel and black pepper. Recommended brewing: 100°C 4-6 min.

DETOX

5€ / 50g
10€ / 100g

A refreshing and cleansing herbal blend with apple, nettle, peppermint, orange peel, blackcurrant and cornflower petals, papaya and pineapple. Recommended brewing: 100°C 5min.

ORGANIC BLUEBERRY LAVENDER

5€ / 50g
10€ / 100g

A harmonious combination of wild blueberries and the natural tone of lavender: wild blueberries, elderberries, apple, beetroot, hibiscus, rose petals and lavender. Recommended brewing: 100°C 5min.

BERGAMOTTI - BERGAMOT

5€ / 30g
10€ / 100g

Dried bergamot is a wonderfully tangy citrus infusion. Pieces of bergamot can be added to another tea as additional flavouring or can be enjoyed as a naturally caffeine-free drink on its own. Use a small teaspoon for 4-5 dl of 90 °C water and brew for 2.5-3 min.

PIPARMINTTU - PEPPERMINT

5€ / 30g
16,60€ / 100g

Strong-tasting and fresh peppermint herbal infusion. Recommended brewing: 100°C 5min.

ORGANIC ZEN GARDEN

5€ / 40g
12,50€ / 100g

A caffeine-free, organic herbal blend for relaxation of body and mind. Ingredients: fennel, chamomile, lemon balm, peppermint, lemongrass, valerian root, sage, cardamom, and lavender flowers. Recommended brewing: 100°C for 3-4 minutes.

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