

théhuone

menu

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.

YUNNAN BLACK GOLDEN PEARLS

5€ / 40g
12,50€ / 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 GOLDEN SUNRISE

5€ / 30g
16,60€ / 100g

From an altitude of 1500 meters in the magnificent tea mountains of Yunnan comes this golden yellow imperial drink. This sensual tea gets its full-bodied flavour from the first picking of spring. Recommended brewing: 100°C 2.5 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 TEMING

5€ / 30g
16,60€ / 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€ / 30g
16,60€ / 100g

Anhui's high-quality 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.

JINJUNMEI

4€ / 7g pkt

This superb red tea is one of the most famous and rare tea types. The sparkling top buds are made in the Bohea Mountains of Fujian in the heart of Wuyi. Recommended brewing: 90°C 1.5 min.

INDIA

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.

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 dried leaves of the first flush are brownish-green in colour and there are plenty of bud tips. During the first brew, the leaves turn quite green and give off a deep, unique scent. The infusion is clear and bright, and has a golden yellow hue. The spring harvest produces a young, highly aromatic tea type with a remarkably floral, light and sophisticated taste. In the taste, notes of muscatel grapes or green almond. These early spring teas are rare in how delightfully refreshing they can be.

ORGANIC SEEYOK FIRST FLUSH

5€ / 30g
16,60€ / 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 BADAMTAM FIRST FLUSH

5€ / 30g
16,60€ / 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 SINGELL FIRST FLUSH

5€ / 30g
16,60€ / 100g

An Indian first flush green-leaved Darjeeling tea. A sophisticated tea, with delightful smell and a strongly floral flavour. Recommended brewing: 95°C 1.5 min.

ORGANIC PUTTABONG FIRST FLUSH

5€ / 30g
16,60€ / 100g

Puttabong's tea garden produces the finest Darjeeling tea at an impressive altitude of 1,980m in the lush, green mountains of North India. Recommended brewing: 90 °C 2 min.

ORGANIC POOBONG FIRST FLUSH

5€ / 30g
16,60€ / 100g

The tea garden is located at an altitude of about 1500m in the West Bengal region. The annual first flush is the highlight of spring and the wonderful fresh tea leaves are picked for us to enjoy. Recommended brewing: 90°C 2 min.

ORGANIC NEPAL SPRING BEAUTY

5€ / 30g
16,60€ / 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. The infusion is a dark golden hue. The round, lively flavour of second flush teas is somewhat stronger than that of first flushes.

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

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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.

SEYOK, BROKEN LEAF

5€ / 70g
7,10€ / 100g

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

GOPALDHARA MUSCATEL

5€ / 60g
8,30€ / 100g

This Darjeeling has a unique, warm taste profile, with a beautiful copper tone and fleeting notes of honey. Recommended brewing: 95°C 3-4 min.

DOOARS PUTHARJHORA MUSCATEL

5€ / 40g
12,50€ / 100g

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.

DARJEELING / AUTUMNAL

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

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

5€ / 60g
8,30€ / 100g

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

ROHINI EMPEROR

5€ / 50g
10€ / 100g

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.

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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 80g
6,20€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 100g

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

FINEST MOKALBARI / WOODEN BOX

30€ / 250g

Founded in 1876, the Mokalbari tea estate is located in the growing area of robust bamboo forests on the south bank of the Brahmaputra river. As a result of years of development Mokalbari's strong tea bushes produce the finest and most magnificent Assam tea.

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.

SATRUPA ORGANIC

5€ / 60g
8,30€ / 100g

Organic black tea. This full-bodied Camelia Assamica variety originates from easternmost India, near the Burmese border. Recommended brewing: 95°C 3-4 min.

NAHORHABI F.T.G.F.O.P.1 CL

5€ / 40g
12,50€ / 100g

A black loose leaf tea produced at Nahorhabi tea estate, in the Sivasagar district. The rolled, black leaves give a mahogany coloured brew. The taste profile contains honey and light spiciness. Recommended brewing: 95°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€ / 50g
10€ / 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.

NEORA VALLEY

ORGANIC HIMALAYA SAMABEONG

5€ / 25g
20€ / 100g

Samabeong Tea Estate is located on the border of Bhutan at the foothills of the Himalayas in the Neora Valley National Park. The region's special climate infuses the leaves of these tea trees with a full-bodied aroma. Recommended brewing: 90°C 2 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€ / 50g
10€ / 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 HIMALAYAN SHANGRI LA GOLD

5€ / 50g
10€ / 100g

At an altitude of 1500-1800 meters on the slopes of the Nepalese mountains, several families grow tea bushes, whose fine leaves are picked and prepared for us to enjoy. This is a fine black tea, carrying notes of chocolate. 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€ / 50g
10€ / 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€ / 80g
6,20€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 60g
8,30€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 60g
8,30€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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.

MALAWI

GUAVA SMOKED MALAWI BLACK

5€ / 40g
12,50€ / 100g

A fruity, delicately smoky and full-bodied black tea. The aftertaste is warm and lingering. Recommended brewing: 95°C 2.5-3 min.

BVUMBWE TREASURE MALAWI

5€ / 30g
16,60€ / 100g

These gorgeous, big, hand-rolled tea leaves will charm you with their beauty. In the taste, the red sun of Africa. Recommended brewing: 90°C 4 min.

MOZAMBIQUE

ORGANIC MONTE METILILE

5€ / 80g
6,20€ / 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.

JAVA

CIATER

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.

IRAN

MUMTAZ B.O.P.1 BROKEN LEAF

5€ / 100g

Soft, broken-leaf Iranian everyday black tea. Recommended brewing: 97°C 3-4 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.

COLOMBIA BESOS DE CACAO

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

WILD CHERRY — VILLIKIRSIKKA

5€ / 60g
8,30€ / 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 CHAMPAGNE BLACK

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

BLUEBERRY

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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.

ORGANIC BLACKCURRANT TEA

5€ / 60g
8,30€ / 100g

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

ORGANIC BLACK GINGER

5€ / 60g
8,30€ / 100g

An Indian black tea base with ginger pieces. A soft and earthy, black ginger tea. Recommended brewing: 97°C 3-4 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€ / 60g
8,30€ / 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.

MATA HARI

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

Green pistachios and fresh rose 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 and truffle. Recommended brewing: 97°C 3.5 min.

EARL GREY ORGANIC

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

LIME GREY

5€ / 60g
8,30€ / 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€ / 50g
10€ / 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€ / 60g
8,30€ / 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.

BREATHER

5€ / 60g
8,30€ / 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.

MEIGUI HONGCHA — ROSE CONGOU

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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.

GIULIETTA

5€ / 60g
8,30€ / 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.

CLASSIC WINTERBLEND

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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.

ORGANIC THÉ NOËL

5€ / 60g
8,30€ / 100g

This delicious wintry tea blend yields a freshly citrusy, but at the same time softly spicy taste. There is also light maltiness in this nuanced blend.
Recommended brewing: 97°C 2 min.

TALVIOMENA - WINTER APPLE

5€ / 60g
8,30€ / 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.

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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 100g

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

GEORGIAN O.P. BLEND

5€ / 70g
7,10€ / 100g

This tea is shaped as close as possible to resemble traditional Georgian tea. The soft and mild blend is made from high quality Chinese teas. The taste is round and lightly spicy. Recommended brewing: 97°C 3-5 min.

RUSSIAN BLEND

5€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 100g

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

SUNDAY TEA

5€ / 70g
7,10€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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 tea is produced in southwestern Yunnan. Pu'er tea is widely known as a type of health drink. It has been studied extensively and it has been found that, among other things, it prevents obesity and lowers cholesterol and blood pressure.

Pu'er is produced with different methods, resulting in either green Sheng Pu'er or dark Shu Pu'er.

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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€ / 50g
10€ / 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 AND SHENG 100G

12€ / piece

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

SHU 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

SHENG AND SHU MINI BINGCHA

3€ / piece

Green or dark Pu'er tea pressed into the shape of a small 8 gram tea cakes. Pre-rinse the leaves quickly with hot water approx. 10 sec. Use: 1 bingcha / pot or 1/2 bingcha per cup. Recommended brewing: Sheng 85-90°C 1.5-3 min. Shu: 90-95°C 30s-1min. Multiple brewings possible and highly recommended.

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'

45€ / piece

SHU PU'ER BINGCHA

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.

FLAVOURED PU'ERH TEAS

ROSE PU'ER

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

FRUITY PU'ER

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

théhuone

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 III GRADE

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.

LONG JING II GRADE

5€ / 25g
20€ / 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.

PREMIUM XIHU LONG JING I GRADE / 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

5€ / 25g
20€ / 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 DINGGU DAFANG

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.

YUNNAN

JADE SNOW

5€ / 50g
10€ / 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.

HUBEI

ORGANIC ENSHI YULU

5€ / 60g
8,30€ / 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.

FUJIAN

ORGANIC CUILU

5€ / 50g
10€ / 100g

With springtime freshness and soft sweetness, this Chinese green tea has a subtle toasty note to it. Recommended brewing: 70-75°C 2.5-3min.

GREEN MONKEY

5€ / 50g
10€ / 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.

ZHEJIANG

ORGANIC HIGH MOUNTAIN MAOFENG

5€ / 60g
8,30€ / 100g

A gentle tea, with very thinly twisted leaves, this gem comes from Zhejiang province. Long-lasting and soft aftertaste. Recommended brewing: 75°C 2 min.

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.

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.

JAPAN

Japanese green tea is almost always processed using steaming. The needle-like, shredded leaf is particularly rich in chlorophyll and thus also rich in antioxidants, flavonoids and the relaxing amino acid L-theanine. The taste of Japanese green tea is fresh and vibrant, and the colour is often not far from lime green.

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.

SENCHA FUJI

15€ / 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.

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€ / 50g
18€ / 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

11,50€ / 50g
23€ / 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

12,50€ / 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

12,50€ / 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

12,50€ / 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€ / 40g
12,50€ / 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 NATSUME

5€ / 40g
12,50€ / 100g

With soft currant in the flavour, this organic sencha comes from Japan's exquisite tea plantations. Perfect for the morning and as an afternoon delight. Recommended brewing: 70°C 1 min.

ORGANIC SENCHA KURUMI

5€ / 40g
12,50€ / 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€ / 40g
12,50€ / 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

12€ / 50g
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.

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 14,50€ / 50g
29€ / 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.

URESHINO KYUSHU

KAMAIRICHA 12€ / 50g

A unique tea from the Ureshino mountains. The tea is roasted in a hot pan to stop oxidation without burning the tender tea leaves. This method gives the tea deep flavour and a floral bouquet. The tea leaves curl slightly during the process.
Recommended brewing: 70-75°C about 2 min.

SENCHA NAGOMI SONOGI TAMARYOKUCHA 28€ / 80g

This "Round Green Tea" is a specialty from the village of Sonogi on Kyushu island. This fine tea is roasted in a pan after steaming, during which some of the tea leaves curl up into small balls. The taste of this fresh and fragrant tea has a balance of both sweetness and astringency. Recommended brewing: 70-75°C about 2 min.

KIRI TAMARYOKUCHA 28€ / 80g

This magnificent Japanese green tea grows on the slopes of a mountain ridge wrapped in morning mist. The sweet and full-bodied umami taste comes through delicately in this award-winning tea. The word KIRI means the mist, which covers the tea gardens in the mountains in the mornings. Recommended brewing: 60-70°C 1-1.5 min.

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: 70°C 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.

HARUTO OKU-MIDORI GYOKURO 12€ / 50g
24€ / 100g

This round and full-bodied gyokuro is known for its sweet taste and brilliant colour. Top quality green tea with a rich umami taste. Recommended brewing: 60°C 1.5 min.

ORGANIC MATCHA GENMAICHA

5€ / 40g
12,50€ / 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.

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 TOKYO PREMIUM

5€ / 30g
16,60€ / 100g

This organically produced tea blend is as beautiful and fresh as a fruit orchard with its ingredients: Japanese high-quality sencha, strawberry, fig, pomegranate, apple, date and flower petals. Recommended brewing: 70°C 2 min.

ORGANIC SENCHA SITRUUNAPUU - 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€ / 40g
12,50€ / 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.

MATCHA

Japanese green tea is almost always processed using steaming. Matcha is produced from the finest, shade-grown green tea leaves called Gyokuro. Before harvesting, the trees are shaded with fabric, which increases the amino acid levels in the leaves and helps create bountiful amounts of sweetness. After the harvest, the leaves are dried open and produced into a tea called tencha. The stalks and leaf stems are removed from the tencha and it is ground into a fine powder, also known as matcha.

Matcha tea can be prepared in two ways: strong (koicha) and thin (usucha). The tea is prepared using a small chaskaku bamboo spoon, a chasen bamboo whisk, and a chaki tea tray. Before preparation, the matcha powder is sometimes sieved to break up any lumps. Place about one teaspoon of sifted matcha powder on the bottom of the tea bowl and add about one decilitre of 80°C water on top. The mixture is whisked until frothy with a Chasen bamboo whisk and ideally, drunk completely immediately after whisking. Matcha powder can also be used to make delicious drinks and desserts.

MATCHA KUMO NO SHIRO 3 STAR	16,80€ / 30g
MATCHA MEGUMI NO MUKASHI 5 STAR	26€ / 30g
ORGANIC MATCHA SHOHOKUEN 3 STAR	14€ / 25g
ORGANIC MATCHA SHOHOKUEN 5 STAR	26€ / 30g
ORGANIC MATCHA 1 STAR FOR COOKING	12€ / 50g
ORGANIC KEIKO KABUSE POWDER 1	18€ / 50g

MATCHA LATTE MIX

12,50€ / 100g
packet
50€ / 500g packet

Ingredients: organically produced, high-quality matcha, sugar and vanilla. Can be mixed hot (approx. 80°C) or cold using water, soy, oat, rice, or cow's milk. Use: 1 generous teaspoon / 1 dl. Use a milk frother to prepare a particularly smooth drink.

TAIWAN

FORMOSA BILUO CHUN

17€ / 50g

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.

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€ / 70g
7,10€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

LEMON GINSENG SENCHA

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

JAPANILAINEN KIRSIKKA - JAPANESE CHERRY

5€ / 60g
8,30€ / 100g

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

SENCHA SAKURA

5€ / 60g
8,30€ / 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.

SEAWEED WAKAME

5€ / 60g
8,30€ / 100g

A fresh and invigorating tea blend containing wakame seaweed, with the addition of green tea, maté, lemon grass and natural lemon extract. Recommended brewing: 75-80°C 2-3 min.

SENCHA KOMBUCHA

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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 CHAMPAGNE

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

ORGANIC GINGER LEMON BANCHA

5€ / 60g
8,30€ / 100g

Ginger pieces and lemon verbena added to the autumnal, green bancha tea. A soft, fruity and refreshing tea with a lower caffeine content. Recommended brewing: 80°C 2-3 min.

ORGANIC SENCHA LEMON-GINGER

5€ / 60g
8,30€ / 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.

GREEN CARAMBOLA

5€ / 60g
8,30€ / 100g

The softness of star fruit, complemented with orange and mango pieces, gives this green tea a tropical sweetness. The ingredients are green tea, mango pieces, orange peel, frozen star fruit and safflower petals. Recommended brewing: 80°C 2.5-3 min.

KARPALO RUUSU - CRANBERRY ROSE

5€ / 60g
8,30€ / 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. Recommended 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. Recommended brewing: 75-80°C 2-3 min.

PÄÄRYNÄ PASSION - PEAR PASSION

5€ / 60g
8,30€ / 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. Recommended brewing: 75°C 3 min.

CINNAMON GREEN

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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.

SENGHA WILD GREY

5€ / 60g
8,30€ / 100g

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

THÉ ORANGERIE

5€ / 60g
8,30€ / 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.

SUMMER BERRIES

5€ / 60g
8,30€ / 100g

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

BLUEBERRY QUEEN

5€ / 60g
8,30€ / 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.
Recommended brewing: 80°C 2-3 min.

PEACH GINGER

5€ / 60g
8,30€ / 100g

A sweet and full-bodied peach tea flavoured with a touch of feisty ginger. The delicious aftertaste lingers on the tongue for a long time.
Recommended brewing: 75°C 2.5-3min.

SESAME CARAMEL

5€ / 60g
8,30€ / 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.

GREEN CARAMEL

5€ / 60g
8,30€ / 100g

A full-bodied and wonderfully chocolatey green tea. Spicy star anise and white cornflower petals sweeten this sencha tea, which is flavoured with chocolate truffles.
Recommended brewing: 75°C 2.5min.

ORGANIC SENCHA LEMON MANDARINE

5€ / 60g
8,30€ / 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.

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€ / 50g
10€ / 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€ / 50g
10€ / 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€ / 50g
10€ / 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.

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€ / 40g
12,50€ / 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

5€ / 25g
20€ / 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€ / 30g
16,60€ / 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€ / 30g
16,60€ / 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.

WHITE CARAMBOLA

5€ / 40g
12,50€ / 100g

Premium quality Pai Mutan tea flavoured with strawberry pieces and star fruit. A delightful combination that, due to its lower caffeine content, is also suitable for consumption in the evening. Recommended brewing: 80°C 4 min.

POMEGRANATE FLOWER TEA

5€ / 40g
12,50€ / 100g

White Pai Mutan tea flavoured with cranberries, in addition with sweet bamboo leaves and also snow tea, which grows at an altitude of more than 4000m. A white tea blend full of sweetness, freshness and berries. Recommended brewing: 80°C 4 min.

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.

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

ANHUI

HUOSHAN HUANGYA

5,25€ / 25g
21€ / 100g

A rare yellow tea from Huo mountain, Anhui province. The unique and refreshing golden infusion has a taste slightly reminiscent of sweet corn.

Preparation: 1-2 tsp / approx. 2dl Recommended brewing: 80°C 3 min.

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.

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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

PREMIUM JASMINE BITAN PIAOXUE

5€ / 30g
16,60€ / 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€ / 25g
20€ / 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

5€ / 25g
20€ / 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€ / 60g
8,30€ / 100g

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

JASMINE RAINFOREST

5€ / 60g
8,30€ / 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 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 teas

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

ANXI, 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.

FUJIAN

ORGANIC GABA OOLONG

5€ / 40g
12,50€ / 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.

WUYI SHUIXIAN

5€ / 30g
16,60€ / 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.

DAHONGPAO

5€ / 30g
16,60€ / 100g

Processed so to have strength, this is a stone oolong with a high mineral content. Recommended brewing: 97°C 2–3 min.

VOLCANO OOLONG

5€ / 30g
16,60€ / 100g

This long-tasting, slightly roasted, oolong gets its name from its volcanic growing area. Recommended brewing: 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.

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, II GRADE

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, II GRADE

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.

JINXUAN

5€ / 30g
16,60€ / 100g

A Taiwanese high-quality oolong, with a full-bodied character that combines ripe peach, a touch of cream and a pleasant roasted nutty flavour. Recommended brewing: 85-90°C 1-2 min. Anywhere between 4-5 brews possible.

JINXUAN PREMIUM

12€ / 50g

A Taiwanese high-quality oolong, with a full-bodied character that combines ripe peach, a touch of cream and a pleasant roasted nutty flavour. Recommended brewing: 85-90°C 1-2 min. Anywhere between 4-5 brews possible.

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.

ORGANIC 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.

SHANLINXI

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.

DONGDING

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.

DAYULING

35€ / 50g

This oolong is produced in a tea garden at an altitude of 2,800 meters and is one of the highest grown teas in the world. Surprisingly rich and copious in 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.

LISHAN

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.

WENSHAN BAOZHONG

18€ / 50g

Very lightly oxidised (10%) Taiwanese pouchong tea. The taste is very soft, slightly sweet and "green". Recommended brewing: preheated tea pot / gaiwan I 85-90 °C 1.5 min, II 90 °C 30 s - 1 min.

HONGSHUI

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

15€ / 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.

SHUIXIAN

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

14,50€ / 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€ / 60g
8,30€ / 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.

GUSHU HONG

5€ / 30g
16,60€ / 100g

This dark oolong from Thailand has a lovely roasted and slightly sweet taste. Multiple brewings possible and highly recommended. Recommended brewing: 95°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 (*Ilex paraquariensis*). 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. It can eliminate the feeling of weakness and hunger. 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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 EXOTIC DARK

5€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 100g

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

KASHMIRI

5€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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.

ORGANIC INDIAN LEMON

5€ / 70g
7,10€ / 100g

A sweet, full-bodied Ayurvedic blend of ginger, liquorice root, peppermint, maté, lemon granulate and cassia's natural flavouring, with chocolate and pepper. Recommended brewing: 100°C 10min.

CHOCO CHILI CHAI

5€ / 60g
8,30€ / 100g

A spirited chocolaty chai blend with cacao nibs, fennel, anise, liquorice root, cassia, ginger, cloves, chili, vanilla pieces, black pepper, lemon grass and lemon verbena. Recommended brewing: 100°C 10min.

PITTA BALANCE

5€ / 70g
7,10€ / 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€ / 70g
7,10€ / 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.

ORGANIC CLASSIC MASALA

5€ / 60g
8,30€ / 100g

A warming and relaxing, slightly sweet and peppery chai-style spice blend, to be prepared with water or milk. Ingredients include ginger, cassia, liquorice root, cardamom, star anise, cacao nibs and pepper. Recommended brewing: 100°C 10min.

théhuone

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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

ORANGE CACTUS ROOIBOS

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

WILD RASPBERRY ROOIBOS

5€ / 60g
8,30€ / 100g

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

MANGO STRAWBERRY ROOIBOS

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

A naturally caffeine-free and healthy South African red bush tea 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

Summery freshness and fruitiness describe this red bush tea with blueberry and flowers; rooibos, fennel, honey bush, cornflower petals and blueberry extract. Recommended brewing: 95°C 4-6 min.

HERUKKAROOIBOS - CURRANT ROOIBOS

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 100g

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

ROOIBOS AMARETTINO

5€ / 60g
8,30€ / 100g

This combination of almond, cherry and rooibos is utterly seductive for the taste buds. Rooibos tea, almond, sour cherry pieces and amaretto flavouring. Recommended brewing: 95°C 4-6 min.

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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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.

théhuone

Decaffeinated teas and herbal infusions

Caffeine-free teas have had their caffeine removed using a special production method. These teas can also be enjoyed in the evening before bedtime without care of losing sleep.

Herbal infusions have strong traditions all over the world. Herbal infusions contain soothing and relaxing ingredients that tend to the mind and body.

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DECAFFEINATED BLACK ORANGE TEA

5€ / 50g
10€ / 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€ / 50g
10€ / 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€ / 50g
10€ / 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€ / 50g
10€ / 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€ / 50g
10€ / 100g

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

DECAFFEINATED GREEN GREY

5€ / 50g
10€ / 100g

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

ORGANIC PINK RAIN

5€ / 60g
8,30€ / 100g

A soft and fresh infusion blend made from organically grown fruits and herbs: apple pieces, lemon grass, hibiscus and lemon granulate, organic extract. Recommended brewing: 100°C 5-10min.

SLEEP WELL

5€ / 60g
8,30€ / 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.

THÉ RELAX

5€ / 60g
8,30€ / 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.

THÉ MIRABELLES

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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.

LEMON BALM ORGANIC

5€ / 30g
16,60€ / 100g

Biodynamically cultivated mild-tasting lemon balm grown on an organic farm in Portugal. Perfect when brewed for example with freshly grated ginger. Recommended brewing: 97°C 3-4 min.

JIAO GULAN – DRAGON BEARD

5€ / 40g
12,50€ / 100g

The herb of immortality. This ancient plant is an adaptogen that aims to balance bodily functions, eliminate stress, strengthen the body and improve sleep quality. Recommended brewing: 100°C 10 min.

CHRYSANTHEMUM FLOWER TEA

5€ / 40g
12,50€ / 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€ / 40g
12,50€ / 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.

ORGANIC 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 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€ / 50g
10€ / 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€ / 50g
10€ / 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€ / 60g
8,30€ / 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.

BUTTERFLY PEA FLOWER

5€ / 30g
16,60€ / 100g

Known as so called Blue tea. This turquoise floral infusion is a naturally caffeine-free herb. It can be used to colour all kinds of foods and drinks. When you squeeze in a few drops of lemon juice, the tea turns purple. Recommended brewing: 100°C 2-4 min.

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€ / 60g
8,30€ / 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.

SUNNY GRAPEFRUIT

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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 ZEN PUUTARHA - ORGANIC ZEN GARDEN

5€ / 40g
12,50€ / 100g

For relaxation of the body and mind. Organically cultivated calming herbs calm the mind and may lower blood pressure. A tea blend that radiates peace and tranquillity. Ingredients: sage, lemon balm, chamomile, sideritis syriaca (ironwort), peppermint, thyme, linden flower and lemon verbena. Recommended brewing: 100°C 5-10 min.

ORGANIC GINGER-LEMON GRASS

5€ / 60g
8,30€ / 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.

TURKKILAINEN OMENATEE - TURKISH APPLE TEA

5€ / 70g
7,10€ / 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€ / 40g
12,50€ / 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.

BUDDHA AMA CHA

7,50€ / 25g
30€ / 100g

This specialty is made from the large, whole leaves of the hydrangea bush. The taste is surprising, very sweet and softly anise. This oolong-style infusion is traditionally drunk on Buddha's birthday in Japan. Recommended brewing: 70-80°C 2 min. One leaf per cup is enough, and even so, several infusions are possible and recommended.

THÉ KURKUMA RELAX - THÉ TURMERIC RELAX

5€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 60g
8,30€ / 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€ / 40g
12,50€ / 100g

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

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