



CONTENT

Food	2
Iced Teas, Coffee and Cold Drinks	5
Speciali-Teas	7
Herbal Teas	10
Aromatized Teas	11
Green Teas	13
White Teas	16
Blue-Green / Oolong Teas	17
Red Teas	18
Black Teas	19
Dark Teas	21
Tea Know-How	22



BECAUSE OF OUR SMALL KITCHEN NOT ALL DISHES ARE ALWAYS AVAILABLE. JUST ASK!

COLD MEZZE (FROM 11:30 UNTIL 1 HOUR BEFORE CLOSING)

HOMEMADE HUMMUS *BIO 8.00  

Chickpea puree with sesamepaste and garlic, served with vegetables to dip

DRIED TOMATOES – BELL PEPPER HUMMUS *BIO 8.00  

Our hummus with dried tomatoes and grilled paprika

AVOCADO TZATZIKI *BIO 6.50  

Fresh dip from soya yoghurt, avocado, cucumber and garlic

SPICY OLIVES *BIO 5.50  

Marinated in Tomatopesto and a bit of chilli

MARINATED DICED TOFU *BIO 5.50  

Tofu in oil with basil, red onions and dried tomatoes

LENTIL SALAD *BIO 8.50  

With dried cranberries, red onion, carrot and walnuts

RAINBOW SALAD *BIO 8.50  

Green salad with carrots, cabbage and grilled paprika, with a tahin-ginger dressing

COUSCOUS SALAD *BIO 8.50 

With olives, tomatoes, cucumber and parsley

SURPRISE MEZZE

We choose our finest 7 warm and cold mezze for you,
From 2 pers. – 19.50 p.p.

MEZZE FOR YOU

3 cold mezzees of your choice 16.50

3 warm and/or cold mezzees of your choice 20.50



BECAUSE OF OUR SMALL KITCHEN NOT ALL DISHES ARE ALWAYS AVAILABLE. JUST ASK!

WARM MEZZE (TU. UNTIL FR. FROM 14, SA. AND SU. CONTINUOUS UNTIL 1 HOUR BEFORE CLOSING)

SOUP OF THE DAY *BIO 6.50  

Soup is, like the cold mezze, available from 11:30

SATAY SKEWER *BIO 7.50  

Grilled tofu skewer in spicy peanut sauce

FALAFEL *BIO 8.50  



Balls of chickpeas with carrot and cabbage salad with tahin sauce

LEBANESE MOUSSAKA *BIO 8.50  

Eggplant with with fresh tomatoes, chickpeas, dried tomatoes and mint

SWEET POTATO FINGERS *BIO 7.50  

Grilled sweetpotato with a sesame dip

DAL *BIO 8.50  

Lentilcurry with Sweet Potato and Spinach

BULGHUR-NUT BALLS *BIO 8.50 

Balls of bulghur and nuts in fresh tomato sauce with tahin

SPINACH PACKAGES *BIO 7.50 

Puff pastry filled with curry-spinach and creamy cashewnuts

SWEETS

BLEND'S HOMEMADE CAKE from 4.50  

Have a look on our counter for our selection of sweets and cakes, also allergie friendly options!

DARK CHOCOLATE *BIO 4.50  



BECAUSE OF OUR SMALL KITCHEN NOT ALL DISHES ARE ALWAYS AVAILABLE. JUST ASK!

WARM LUNCH OR DINNER TUESDAY-FRIDAY FROM 12:00 UNTIL IT IS ALL GONE

WEEKMENU *BIO	CHF 17.50
WEEKMENU + SOUP *BIO	CHF 20.50
SOUP OF THE DAY *BIO 	CHF 6.50

As take away the Menu is CHF 2 cheaper

BRUNCH SUNDAYS FROM 10:00 UNTIL 14:00

ORIENTAL BRUNCHBUFFET CHF 29.00

A good start for your Sunday, with organic and fresh products:

Different types of bread, Labneh, Hummus, Fatayer, Cheeseplatter, homemade Marmelade and other spreads. Several salads, sweetpotato rösti, bulghur-nut balls and lentil curry. Fruit Salad, Yoghurt, Müesli and egg dishes. And of course Tea, Juices and Coffee, as much as you like.

Whoopwhoop! All our mezze are now vegan. Just in case we marked the dishes, also for people with allergies or those who are interested in nutrition.

We are also open for other dietary requests, just ask.

 = Vegan/ Dairy free

 = Gluten free

Iced teas, Coffee and Cold Drinks

	4dl	5dl
<u>HOMEMADE ICED TEAS/ ICE COFFEE</u>		
ICE COLD PASSION	4.90	5.90
Black or green iced tea with passion fruit, orange and peach		
SP-ICED APPLE	4.90	5.90
Black or green iced tea with apple and ginger		
FRESH CLASSIC	4.90	5.90
Black or green iced tea with lemon		
ICED MATCHA LATTE	7.00	
Green powder tea with oat milk		
ICED ROOIBOS LATTE	6.00	
Rooibos tea with oat milk		
ICED CHAI LATTE	6.00	
Spicy black tea with soja milk		
HOMEMADE ICE COFFEE	5.50	
Coffee with Soymilk, sweetened with maple sirup		

COFFEE *BIO - FROM THE ITALIAN MOKA POT

BLACK COFFEE OR ESPRESSO	4.50
WITH OAT OR SOYMILK	4.90
WITH ORGANIC COWMILK	+0.50

JUICE AND WATER

ORANGE JUICE *BIO 2DL	4.50
APPLE JUICE *BIO 2DL	4.50
MINERALWATER WITH GAS 3.5 DL	4.50
CARAFE OF TABWATER 5DL	2.00

We donate the entire amount of all water sales income to water-and educational projects of the organisation WASSER FÜR WASSER (WfW)

Tea 

Speciali-Teas

We make some of our specialities with milk, because tea with milk is delicious! Out of love for our planet and everything on it, we prefer plant based milk like oat milk, soymilk or rice-almond milk.

On request and for a small surcharge of chf 0.50 we also serve cowmilk. This milk comes from a demeter farm from the region, from cows with horns.

MY CUP OF TEA

PER KANNE CHF 12

Feel like beeing a bit creativ? Prefer Rooibos in our Scent of's? Fresh ginger with green tea? Scent of bombay with cinnamon? All our herbal teas in one pot? We like to e creative and will mix something especcially for your. As long as we have the ingredient

TEECCINO

IN A MUG CHF 6

Spiced black tea with foamed Almond-Rice milk. Together with one of our cakes the perfect combi for the afternoon.

MATCHA LATTE

IN A GLASS 3.5DL CHF 7

Matcha ist a Japanese green powder tea. A healthy energybooster which, with it's antioxidants, has a positive effect on your mood. A very interesting tea with many health benefits. Served in a glass with foamed oat milk.

ROOIBOS LATTE

IN A GLASS 3.5DL CHF 6

Sweet Rooibos from South Afrika, with foamed oat milk.

Speciali-Teas

YOGI TEA

PER POT CHF 12

A special combination of a spice mix (cinnamon, ginger, cloves, fennel, orange peel) + Assam C.T.C. A brew of the spices is mixed with freshly prepared tea, oat milk and honey to create this famous drink with its penetrating aroma and slightly intoxicating effect.

MASALA CHAI

PER POT CHF 12

Memories of India. A black Indian Assam tea with 'masala herbs'. Simmered in soymilk and traditionally strongly sweetened. A good tea for reminiscing about journeys.

SCENT OF BOMBAY

PER POT CHF 12

An Indian recipe – black Assam leaf tea mixed with bitter chocolate, almond-rice milk and honey. The infusion is white and milky in colour, and has a captivating chocolate aroma.

SCENT OF KASCHMIR

PER POT CHF 9

A drink with an aroma elates, and summons up the seductive distances of the East. A blend of green and half green tea with dried apples, orange peel and cloves. A yellow green infusion, with penetrating clove aroma and slightly bitter flavour with fruity aftertaste.

SCENT OF THE EAST

PER POT CHF 9

Black tea, according to old oriental recipes prepared with either cinnamon, cardamom or cloves. with cloves according to an old oriental recipe. The piquant taste of this oriental spice combined with a strong infusion produces a fortifying drink with light euphoric effects. The Arabs usually sweeten this tea heavily.

Speciali-Teas

YERBA MATÉ

BRASIL • PER POT: CHF 10

The traditional drink of South American Indians, from the sacred plant known as Paraguay Maté – originating in Brazil in this case. It is characterised by its stimulating effect. It is served in the typical gourd (a calabash) with a metal tube (a bombilla). The crushed, light-green maté leaves feature a slightly smoky aroma. A caustically bitter herbal taste at higher concentrations, that can be softened by caramelised sugar or honey.

KARKADE

SUDAN • PER POT CHF 9

A herbal tea made as an infusion from the Sudanese hibiscus flower. The tea contains vitamin c and minerals and is used traditionally as a mild medicine. It has a tart, cranberry-like flavor and a deep red color. To compensate it is often consumed with sugar.

TOUAREG

PER POT CHF 12

“Tea of the Touareg people” – green tea with Moroccan Nana mint. Packed in an original paper box. Chinese leaf tea and finely crushed leaves of mint (*Mentha spicata* cv. Moroccan) known as Nana. A yellow-green brew with a penetrating mint aroma.

STRONG GINGER TEA

PER POT CHF 12

A speciality for cold days. Black ginger tea with fresh ginger root and lemon. Served with sugar. This tea will have warmed you up in no time.

Herbal Teas

NETTLES *BIO

NAPFKRÄUTER • PER KANNE CHF 9

Nettles are the perfect metabolism plants. Mostly in spring they are great to flush all dirt of winter out of your body. out all the dirt of the winter getting rid of all the dirt of the winter.

LADY'S MANTEL *BIO

NAPFKRÄUTER • PER KANNE CHF 9

Lady's mantle is a powerful female herb against any women's complaints. Also during and after birth, lady's mantel can be very helpful, and increases milk production.

VERBENA *BIO

NAPFKRÄUTER • PER KANNE CHF 9

Verbena is a herb that really calms you down. Verveine is appetizing and and the same time helps to digest. Besides this tea is calming and helps with nervousness, sleeping problems and colds.

PEPPERMINT *BIO

NAPFKRÄUTER • PER KANNE CHF 9

The most beloved herbal tea in Switzerland. As a tea it is very suitable for the afternoon but also in the night. It should have a calming effect and would help against problems with the stomach and gall.

ROUND LEAVED MINT *BIO

NAPFKRÄUTER • PER KANNE CHF 9

Based on the low percentage of menthol, this herb is sweeter and milder then other mints. This makes it very suitable as a children tea or during pregnancy and maternity

Aromatized Teas



ROOIBOS OR GREEN ROOIBOS

SOUTH AFRICA • PER POT: CHF 9

A plant discovered at the beginning of the 20th century in the Cape Region of South Africa. Tiny reddish-brown needles with a sugary aroma providing a red-coloured brew and a sweet herbal taste. On offer at Blend as an alternative for customers that, are prevented from drinking true tea.

ZHENG SHAN XIAO ZHONG

CHINA, FUJIAN • PER POT: CHF 8

“Small Leaf from Real Mountains” in English. A tea enshrouded in legend, known better in Europe under the contorted name of Lapsang Souchong. Prepared according to tradition over a fire made of pine wood, giving it a specific smoky aroma. The Chinese, however, are strictly guarding the mystery of the production of this tea. The Dobrá Tea Devotee was allowed to enjoy multiple infusions of this delicate tea in the tea factory hidden among the peaks of the enchanting Wuyi Shan Mountains. It was not possible, however, to see its production.

EARL GREY

CEYLON- ENGLAND • PER KANNE: CHF 8

A black tea, aromatised with bergamot oil according to an ancient Chinese recipe.

MOLIHUA JASMIN FLOWER BOMB

CHINA, YUNNAN • PER POT: CHF 8

A fine example of artistically prepared tea leaves from the province of Yunnan. Choice apical tea leaves are formed by hand into the shape of a ball, with a masterfully concealed white tea tree flower in its centre that opens after several pourings. A beautiful tea to see, but also with a delicate taste.

Aromatized Teas



LI ZHI CHA

CHINA, GUANGDONG • PER POT CHF 8

This is a standard red tea aromatized using the traditional method. In this case the aroma comes from the sub-tropical lychee fruit (lychee chinees). The recipe comes from the province of Guang Dong. It is particularly suitable for drinking when the first snow falls. A tiny black leaf with a strong sweetish aroma and a seductive sweet taste.

COCONUT TEA

ROSE TEA

ALMOND TEA

PLUM TEA

CHINA • PER POT CHF 8

Black tea with coconut, rose leaves, almond or plum

Green Teas

GYOKURO *BIO

JAPAN, UJI • ONE PERSON: CHF 12 / TWO OR MORE: CHF 15 • 4 INFUSIONS

This tea is, like Matcha tea, grown on shaded gardens. Less exposure to sunlight results in a mild and sweet flavor. The Japanese have treasured Gyokuro for hundreds of years as the finest green tea, it is often used on special occasions, to honour guests.

YAMACHA *BIO

JAPAN, HAMAMATSU • ONE PERSON: CHF 12 / TWO OR MORE: CHF 15 • 4 INFUSIONS

Very few tea importers can boast true mountain tea from faraway Japan. This tea is grown on terrace gardens on the lower slopes of the mountains that rise above the town of Hamamatsu in the south of the island and Honshu. The tea offered here was carefully tasted and selected in a traditional teahouse in the little Japanese town of Uji by Dobrá Tea Devotees expedition.

SENCHA KYOTO *BIO

JAPAN, UJI • ONE PERSON: CHF 12 / TWO OR MORE: CHF 15 • 4 INFUSIONS

The most characteristic tea on the Japanese market. This variety is famous primarily for its painstaking processing. Dark green flat leaves of uniform size, a fresh grassy scent and delicate flavour provide a vigorous brew even after several infusions.

GENMAICHA KYOTO *BIO

JAPAN, UJI • ONE PERSON: CHF 10 / TWO OR MORE: CHF 13 • 3 INFUSIONS

A special Japanese delicacy. Suitable as an after-lunch drink. It is a standard green tea, enriched by mixing in the roasted rice. This combination gives it its seductive aroma and unusual taste. In translation the name means "Unpolished Rice".



Green Teas

HÓJICHA KYOTO *BIO

JAPAN, UJI • ONE PERSON: CHF 10 / TWO OR MORE: CHF 13 • 3 INFUSIONS

A gourmet tea with a unique aroma. In English the name means lightly roasted tea. Roasted leafstalks with a light brown colour. The infusion is brownish, with the fragrance of freshly baked bread and the flavour of roast rice. Recommended especially as a suitable drink after a large lunch.

BANCHA KYOTO *BIO

JAPAN, UJI • ONE PERSON: CHF 10 / TWO OR MORE: CHF 13 • 3 INFUSIONS

A standard line of green Japanese tea, designed for everyday drinking. A flat light green leaf and an infusion with the scent characteristic of Japanese tea.

LONG JING "TIGER SPRING"

CHINA, ZHEJIANG • ONE PERSON: CHF 12 / TWO OR MORE: CHF 15 • 4 INFUSIONS

Dragon Well – the highest grade of a famous variety of tea from the area around the city of Hangzhou (in the province of Zhejiang), bearing the name of a popular site for all lovers of this tea in the Tiyun Mountains where, according to legend, there is a spring with the best water for Long Jing. One of the five most celebrated teas of China. A clear infusion with a light green tint has an extremely fine taste and aroma. Long Jing is processed exclusively by hand in large heated metal bowls. This spring harvest from the period of the end of March and April excels in quality and it is a touch of heaven.

TIAN MU LONG ZHU

CHINA, ZHEJIANG • ONE PERSON: CHF 10 / TWO OR MORE: CHF 13 • 3 INFUSIONS

"Dragon Eyes from the Tian Mu Mountains" – a high-quality multi-infusion green tea made from choice fresh tea tips. The meticulous hands of girls collect these tips in the Tian Mu Mountains on the border of the Zhejiang and Anhui provinces. They are then processed into balls that resemble pearls

Green Teas

HUANG SHAN MAO FENG

CHINA, ANHUI • ONE PERSON: CHF 10/ TWO OR MORE: CHF 13 • 3 INFUSIONS

“Downy tips from the yellow mountains”. Chinese green tea from the Province of Anhui. Representative of the tea production of the exquisite Mountains, it is one of the most famous of Chinese teas available on our menu.

ZHU CHA

CHINA, ZHEJIANG • PER POT: CHF 8

“Pearl Tea” – A tea processed using traditional techniques from the province of Zhejiang, in Europe it is also known as Gunpowder – „Special Grade”. It is characteristically processed into small tightly rolled balls, which have a striking sheen that shows the superb quality and freshness of this tea. The infusion tastes and smells mildly smoky – an aroma that the tea acquires in the metal pans in which it is dried, with a circular motion, over fire.

CHÉ XANH

VIETNAM • ONE PERSON: CHF 7/ TWO OR MORE: CHF 10 • 2 INFUSIONS

Meticulously selected, a typical representative of Vietnamese green teas, suitable for multiple infusions.

NEPAL EVEREST

NEPAL • PER KANNE: CHF 8

Nepalese green tea chosen from areas affected by the devastating earthquake humanitarian reasons. The tea has dry rolled leaves, the taste resembles our Vietnamese Ché Xanh, vegetal with a touch of sweetness.

White Teas

BAI MU DAN CHA

CHINA, YUNNAN • ONE PERSON: CHF 10/ TWO OR MORE: CHF 13 • 3 INFUSIONS

White Peony – The highest class of this line of teas, which will take several infusions. An excellent tea for purifying the mind and body. Flat light green leaves with brownish edges and an abundance of silver downy tips from the ends of the shoots. A sparkling yellow infusion. The veil of captivatingly fine flowery aroma and gourmet sweetish taste conceals the great potency of white tea.

YA BAO

CHINA, YUNNAN • ONE PERSON: CHF 10/ TWO OR MORE: CHF 13 • 3 INFUSIONS

A wonder in taste and form, harvested from wild tea-plants growing in South China. In appearance distantly resembling dried maybugs. The unfermented tips grow straight from the branches after these have been pruned to rejuvenate the plants. A very delicate, luminous brew with light herbal and resinous taste.

Blue-Green/ Oolong Teas

FORMOSA BAI HAO

TAIWAN • ONE PERSON: CHF 12/ TWO OR MORE: CHF 15 • 4 INFUSIONS

“White Hair” – vacuum packed. A Taiwanese original. The highest grade of semi-fermented tea of the Fujian type from northern Taiwan, characterised by a higher degree of fermentation and great abundance of white tips. Many infusions can be prepared in the Chinese way in a gaiwan cup.

FORMOSA TUNG TING

TAIWAN • ONE PERSON: CHF 12/ TWO OR MORE: CHF 15 • 4 INFUSIONS

“Frozen Summit” – vacuum packed. A Taiwanese original. A renowned very slightly fermented tea that is kneaded by foot when wet using a special method into small irregularly-shaped ovals. Brought back by the Dobrá Tea Devotees from the mythical Tung Ting Mountains. Many infusions can be prepared in a cup with a gaiwan lid.

SHUI XIAN

CHINA, FUJIAN • ONE PERSON: CHF 10/ TWO OR MORE: CHF 13 • 3 INFUSIONS “Water Nymph” – a higher variety of oolong tea, coming from the area of the enchanting Wui Shan Mountains. Robust dark green-brown leaves, twisted into S-shapes. A pleasant invigorating infusion with a delectable taste, evoking a slight sweetness in the mouth, a striking aroma.

TIE GUAN YIN “SUPERGRADE”

CHINA, FUJIAN • ONE PERSON: CHF 10/ TWO OR MORE: CHF 13 • 3 INFUSIONS

“The Iron Goddess Kuan Jin” – a true goddess among Chinese oolongs. Ripe dark green leaves, firmly rolled, suitable for multiple infusions. This high grade of a celebrated product of the maritime area of the Fujian province from around the city of Anxi is a guide to the upper echelons of the range of tastes and aromas.

Blue-Green/ Oolong Teas

WULONG

CHINA, FUJIAN • ONE PERSON: CHF 7/ TWO OR MORE: CHF 10 • 2 INFUSIONS

“Black Dragon” – packed in the original paper box. Dark brown leaves, twisted into S-shapes. A popular basic variety of oolong, with a bittersweet taste and the aroma of rye bread.

Red Teas *(Chinese black Teas)*

QI HONG

CHINA, ANHUI • PER POT: CHF 8

A uniform black leaf, rolled into small needles. The infusion has a gently honeyed aroma and taste. Known in Europe under the garbled name Keemun according to the local name of the somewhat less hospitable town of Qi Men and the county of the same name (“Great Gate” in English).

DIAN HONG

CHINA, YUNNAN • PER POT: CHF 8

A whole-leaf high-grade tea from the southern Chinese province of Yunnan (“South of the clouds” in English). A fine, uniformly rolled brownish-red leaf, characteristic tea aroma, and full, slightly bitter taste. It is a meticulously processed variety of Chinese tea, primarily used for export.

Black Teas

DARJEELING SECOND FLUSH

INDIA • PER POT: CHF 10

The second tea harvest takes place just before the rainy season, over almost fifty days from the end of May. Because of their refined taste and wonderful ripeness, these teas are compared with the fame of Bordeaux wines. It is most frequently possible with Darjeeling Second Flush to encounter the Shangrila of taste – the legendary muscatel aroma.

DARJEELING HIMALAJA

INDIA • PER POT: CHF 8

Indian leaf tea from the Himalayas. The fresh harvest of standard quality is regularly supplied once a year direct from Darjeeling.

ASSAM C.T.C. KUNDALIMUKH

INDIA • PER POT: CHF 8

A regularly selected representative of “strong” teas from the tea exchanges of Calcutta, made using the ultra-modern processing method known as C.T.C. – Crushing, Tearing, Curling. This method results in a strong, even sensuous fragrance and a deep woody tea flavour. The name of this tea is in honour of the first tea garden of the same name, founded in 1836 near the town of Sadiya under the supervision of the tea pioneer C. A. Bruce.

ASSAM BRAHMAPUTRA

INDIA • PER POT: CHF 8

A tea discovered in Assam about 180 years ago by the Bruce brothers, legendary tea trailblazers. The current form of this tea is the result of the intensive breeding of a wild type of tea plant later called *Thea assamica*, which grew wildly for thousands of years in the swampy jungles of the Brahmaputra River basin. Brown-black leaves with light tips, uniformly rolled into half-moons. In the cup it produces a black-brown infusion, rich in aroma and full in flavour.

CEYLON ADAMS'S PEAK

SRI LANKA • PER POT: CHF 8

High mountain leaf tea from the Labookelie gardens in the Nurawa Eliya region. An excellent tea delightful to drink which evokes the sweep of the gardens that spread out under the peaks of the Samanalakande Mountains. It's a good tea for regular afternoon tea parties.

NEPAL KUWAPANI

NEPAL • PER POT: CHF 10

Another noteworthy variety of Nepalese tea from the neighbouring mountain valley. Unlike the Darjeeling-type teas more or less successful elsewhere in Nepal, the plantations here took their own path for growing and processing tea. The result of their efforts is an unusually excellent tea similar to Second Flush.

KENYA FOP

KENYA • PER POT: CHF 8

A tea from the wild black equatorial region of Africa, dark in the cup and dark in taste. Fermented leaves with tips, rolled uniformly, with yellow-brown stripes. The brew has a golden colour and strong aroma.

RIZE CAY

TURKEY • PER POT: CHF 8

Although tea has only been grown in North Turkey on the foothills of the Ponte Mountains recently (the first plantation here was started during the Second World War), this Turkish tea has acquired its own unique identity and great popularity. Red, heavily aromatic, finely crushed tea. When adhering to the traditional procedure for preparation, the result in the glass is a dark reddish-brown brew, slightly sweet to taste with subdued characteristics. It is served with sugar.

Dark Teas

LAO SHU BING CHA

CHINA, YUNNAN • ONE PERSON: CHF 10/ TWO OR MORE: CHF 13 • 3 INFUSIONS

“Wild Tree” – leaves from the wildly growing tea trees, pressed into cakes, maturing naturally. In the south Chinese province of Yunnan, in the prefecture of Xishuangbanna, the originally wild tea trees were discovered in the primeval forests. The green leaves are picked, often necessitating the use of acrobatics, for a remarkable hand-made tea delicacy.

YUNNAN TUO CHA

CHINA, YUNNAN • ONE PERSON: CHF 7/ TWO OR MORE: CHF 10 • 2 INFUSIONS

Pu-erh tea pressed into a bowl shape.

CHI TSE BING CHA

CHINA, YUNNAN • ONE PERSON: CHF 7/ TWO OR MORE: CHF 10 • 2 INFUSIONS

“Wedding Cake” – Pu-erh tea pressed into the shape of a cake. A traditional gift in the province of Yunnan in the south of China during weddings as a symbol of the family (a circular shape) and long life (Puerh itself). In this case the processing is a newer form, where the additional fermentation is sped up by the repeated steaming of the maturing tea leaves.

PU-ERH

CHINA, YUNNAN • PER POT: CHF 8

A double-fermented dark tea from the south Chinese province of Yunnan, formerly uncommon here. A dark brown leaf with a grey surface lustre. This tea is distinctive for its quite unique (earthy) aroma of old Buddhist monasteries. It needs to steep for longer than usual, giving the infusion the dark shade of coffee. After the initial surprise, its taste is captivating.

Tea Know-How

Our teas are sourced from Dobra Cajovna in Prague. In 1992 opened the first Tearoom, in which groups of artists met. Today Dobra Cajovna runs over 20 Tearooms in the Czech Republic, Hungary, Poland and since 2003 also in the USA. Every year representatives from Dobra Cajovna travel to the tea countries, they know all regions personally and buy the teas directly at location.

GREEN TEA

UNOXIDIZED

The damp leaves are quickly steamed (Japan) or quickly heated (China) on heated metal pans. This breaks down the enzymes (all biochemical processes are stopped in the plant cells) the leaves are shaped and then dried. In China, high-quality green tea leaves are sorted by hand.

WHITE TEA

LIGHT OXIDATION

The harvested leaves are generally put out to dry in the sun on large, rounded bamboo plates. The withering process, little by little, turns into a drying process during which the leaves are aerated through jiggling by hand, and some sap from the cells oxidizes slightly. The leaves are finally dried in a drum dryer to prevent any further oxidation. The dried tea is patiently sorted by hand from straw baskets to remove stalks and impurities.

BLUE-GREEN TEA, OOLONGS

PARTIALLY OXIDIZED

The fresh leaves are placed in horizontally turning baskets and slowly wither and dry with a continuous, forced inflow of warm air. During this process, some types (Tie Guan Yin, Taiwan Tungting) are placed on cloth wrappers in which they are compressed on special rotating tables such that they roll up into little balls. Afterwards, they are again put into the rotating baskets. This process is repeated several times (up to seven). While turning in the baskets, the leaves' cell walls are ruptured

Tea Know-How

and the cell sap is oxidized. This process is stopped by the final drying in the drum dryers. For other types (Shui Xian, Wu Long), the compression process is skipped, which gives long leaves with a spiral shape. Again, most are sorted and cleaned by hand.

BLACK TEA (CHINEES; RED TEA)

FULLY FERMENTED

The damp leaves are placed on a bed, under which warm air is blown, where they wither for 6 to 24 hours. After this, they are placed on rotation baths – rollers, where their cell structures are disrupted. A deep, enzymatic oxidation of the freed polyphenols starts to take place. The leaves are then spread out on so-called fermentation tables in a room with high temperature and humidity for 2 to 3 hours. Here, they are completely oxidized. In the end, they are rapidly and thoroughly dried on belt dryers at high temperature. For Indian Darjeeling, complete oxidation is broken by drying.

DARK TEA

DOUBLE FERMENTED

The damp leaves are spread out under the sun, where they wither. As they wither, they are turned and dried. This manipulation disrupts their cell structure and starts the oxidation process. The dry leaves are steamed and spread out in layers in the fermentation room where they are covered with a cloth and kept at high humidity. The additional fermentation process begins, which then lasts several days. At the end, they are thoroughly dried at high temperature on belt dryers. These teas are often pressed into various forms, in which case the leaves are steamed before being formed, and additional fermentation occurs while they dry.