

home kitchen
and
art of brewing!

tante mathilde

heimatküche und braukunstwerke.

Hello.

Welcome to "tante mathilde | heimatküche und braukunstwerke".

We'll give you a quick shot of what there is to experience here, but really quick, because we just want you to have a relaxed, good and enjoyable time with us.

Local cuisine of the last 115 years

After more than 100 years, we are opening the doors of Villa Raab for you. Old Ludwig Raab built it out of love for his Marie in 1904 and we have spent five years putting our heart and soul into restoring it for you. Now "tante mathilde" has moved in and invites you to her parlour. Many of you may already know "mathilde" from the castle, where she was known for her culinary delights. At Villa Raab, however, "mathilde" puts on her apron, symbolising her home, and becomes "tante mathilde", passionately devoting herself to home cooking, as if she were having family and friends over for a visit. Recipes from the region from the last 115 years are reinterpreted.

The "tante mathilde | heimatküche und braukunstwerke" is all about tradition and masterly craftsmanship. Vogelsberg potato pancakes with Grie Soß (traditional yoghurt-based green sauce made with seven herbs including parsley, chervil, chives and cress) are on the menu.

Simple, delicious, regional.

Artisan brews from the region

But man does not live by bread alone and the name "tante mathilde | heimatküche und braukunstwerke" says it all: in addition to traditional and creative local cuisine, there is a wide range of regional beer specialities on tap and in bottles. The "liquid gold" that our brewing artist Nico Döring from ATELIER VRAI brews for "tante mathilde" flows from five taps for thirsty throats.

We wish you a great time!

Start the day.

BREAKFAST BUFFET

Breakfast is one of the most important meals of the day for us, and we have put together some very special products from our region for you.

The freshest breads and bread rolls, cheese and Worscht (sausage) - all made by master craftsmen just a stone's throw away from us. We serve you fresh scrambled eggs and pancakes straight from the kitchen and, in addition to classic filter coffee and tea, we can of course also serve you speciality coffees* on request.

Per person: 23,90

Breakfast times

Wednesday to Saturday | 08:00 to 11:00

Sundays | 08:00 to 13:30

Lunch time (snacks)

Sundays 13:30 to 17:30

Dinner (hot dishes)

Wednesday - Sunday | 17:30 to 21:45

*Filter coffee and a selection of teas included - speciality coffees are charged extra charged additionally. Children up to 6 years free of charge | 6 - 10 years pay 50 %.

Verduuwer – to toast

HORNDREHER ROYAL	4,80
Horndreher Kellerbier Creme de Cassis	
MATHILDE	7,90
Apple-pear secco tapped from the barrel with: Aperol or Ramazzotti Rosato	
MARTINI POMEGRANATE	8,20
Martini Bianco Schweppes Pomegranate Mint	
TEQUILA WILDBERRY	8,20
Tequila silver Schweppes wild berry Lime	
GIN SPICY	8,90
Malfy Limone Organic ginger syrup Tonic Water	
APEROL SPRIZZ	8,20
Aperol Prosecco Soda Orange	
LILLET BERRY	8,20
Lillet Schweppes wild berry Lime	

Verduuwer alkoholfrei

VIRGIN APEROL SPRIZZ	7,70
Sekt 0,0% Monin Orange Spritz Soda Orange	
VIRGIN BERRY SPRIZZ	7,70
Schweppes wild berry Grenadine Soda Lime	
HIMBEER MOJITO 0%	7,80
Schweppes Virgin Mojito Raspberry syrup Lime Mint	
VILLA BEE 0%	7,70
Monin Almond Orangejuice double espresso	
GREEN SWAN 0%	7,70
Green Apple Mint Lemonade Lime	

Craftbier freshly tapped!

Our beer sommelier and brewing artist Nico Döring has been developing customised beers in his brewing studio in Romrod for several years. Unpasteurised, unfiltered, but having won several awards at international beer competitions, he brews his works of brewing art under the name "ATELIER VRAI" as a "gypsy brewer" in a small Franconian family brewery. We currently have the following ever-changing creations on tap:

PRO-BIERS DOCH MAL

6,00

Our BEER TASTING BOARD with 3 x 0.1 litre draught beer samples according to your wishes.

DAS PILS | PILS | 4,9 %

0,3 | 4,80

0,5 | 6,20

This classic beer has been brewed partly with new hop varieties. This gives it a new look. Finely filtered, golden yellow in the glass and the heart of fans of clear beers leaps for joy.

Flavour: Hops, flowers

PALE ALE | PALE ALE | 4,8 %

0,3 | 4,80

0,5 | 6,20

As a lean Pale Ale, it is the perfect beer for the fruity-tart side of life. Cold-hopped with 3 assorted hops from the Yakima Valley.

Flavour: citrus, mango, stone fruit, fruity

HORNDREHER | HELLES KELLERBIER | 5,2 %

0,3 | 3,90

0,5 | 5,80

Franconian "bulk beer" brewed using the traditional mashing process, Bohemian Tennen malt and 4 flavoured hops from the Hallertau.

Flavor: sturdy-malty, light floral-fruity

APPLE-PEAR SECCO | SECCO | 5,5 %

0,3 | 3,30

0,5 | 5,50

Here comes a fresh Secco. Simply to enjoy before, during and after a meal and at any time of year!

Flavour: apple, mild pear, acidity

SAMT UND SEIDE | PORTER | 4,7 %

0,3 | 4,60

0,5 | 6,20

Fine porter with strong roasted malt flavours, smooth body and velvety mouthfeel. Goes wonderfully with roast meat and strong sauces.

Falvour: dark chocolate, dark caramel, mocha

BEERCELEBRITIES with and from friends

We have brought you more special brews from our small, owner-managed breweries in one piece from all over Germany. Here you will also always find the much sought-after super hoppy new creations from ATELIER VRAI and BLECH.BRUT. Only while stocks last.

GUESS WHAT? LOVE&UNITY (EDITION ROT) | ATELIER VRAI | HEIDELBACH | DOUBLE NEW ENGLAND INDIA PALE ALE | 7,9% 0,44 | 8,90

Local fruits raspberries and cherry brandies meet exotic mango, pineapple and a hint of grapefruit. In combination with wheat and oat malt, an incredible creaminess is created.

Flavours: tropical fruits, vanilla, red berries

GUESS WHAT? LOVE&UNITY (EDITION GRÜN) | ATELIER VRAI | HEIDELBACH | DOUBLE INDIA PALE ALE | 7,9% 0,44 | 8,90

A wonderful NE IPA. Citra, Rakau and Mandarina Bavaria provide a fruity hop load with a hint of seasoning. Simply a great IPA!

Interplay of flavours: apricot, mandarin and mango

STRAW MAN FALLACY | BLECH.BRUT | BAMBERG | NEW ENGLAND INDIA PALE ALE | 6,5% 0,44 | 8,30

A wonderful NE IPA that was cold-hopped with Citra, Krush & Nelson Sauvín. Fruity and crisp, bitter at the end

Interplay of flavours: passion fruit, mango and pineapple

BAMBULE | ÜBERQUELL | HAMBURG | KELLERPILS | 4,8% 0,33 | 5,60

A new interpretation of Pilsner beer: more modern and exciting than ever before. Platinum award.

Flavour: delicately tart, tasty, light floral hop notes

STORCH IM GLÜCK | BRAUEREI SCHLEICHER | ITZGRUND | GLUTENFREIES BIO PILS | 4,9 % 0,5 | 6,70

Crystal-clear gold with a snow-white beer crown is how this clear Pilsner beer presents itself. Wonderfully sweetened, malty and aromatic. The challenge of finding the right raw materials was worth it!

Interplay of flavours: lime, freshly mown grass

OSMIA | SISTERS BRAUEREI | UTRECHT | WILD ALE | 5,7%

0,33 | 10,20

The wild ale ripened for around two years in oak barrels. A second fermentation is carried out with fig leaves and sour cherries. This combination results in a complex but refreshing wild ale with notes of cherry brandy, dark berries and soft oak.

Flavour: cherry brandy, dark berries, soft oak

DAS HELLE | TILMANS BIERE | MÜNCHEN | NEO HELLES | 5,1%

0,5 | 6,90

This beer has almost cult status, and not just because of the great label.

Flavour: coffee, classically malty and tasty, but with a citrus hop kick

BULLENSAFT | FASEL BRÄU – ZUM WOHL BRAUEREI | HEUSENSTAMM | STOUT | 6,8%

0,33 | 7,10

A strong and impressive stout. Black as night and with intense roasted flavours.

Interplay of flavours: dark chocolate, coffee

BROTZEIT SEIDLA | BRAUEREI GÖLLER | ZEIL a MAIN | HELLES | 4,4 %

0,5 | 5,60

The Göller brewery is not only one of the oldest breweries in Bavaria, but has also won many awards. With its light alcohol content, BROTZEIT SEIDLA is the perfect beer to drink round the clock.

Flavour: malty, cereal, a little honey and creamy caramel

HEFEWEIZEN | WILL BRÄU | MOTTEN | WEIZEN | 5,5 %

0,5 | 5,50

Thirst quencher with a full-bodied, fruity flavour.

Flavour: malty, fruity

NON Alcoholic!

ÜNN | KEHRWIEDER BRAUEREI | HAMBURG | IPA 0% 0,33 | 5,40

Award-winning non-alcoholic, cold-hopped Modern Pale Ale. Flavour and alcohol-free don't go together? They definitely do

Flavour: stone fruit, cereal-caramel

FREIE LIEBE | BRAUHAUS NITTENAUER | NITTENAU | LAGER 0 % 0,33 | 6,20

This Pale Ale cold-hopped with the hop varieties Sultana and Lotus comes from the alcohol-free pioneers

Interplay of flavours: grassy and fresh citrus notes, biscuit, cereals

THE WIT | BRAUHAUS NITTENAUER | NITTENAU | WITBIER 0% 0,33 | 6,20

Witbier is a Belgian beer style brewed with wheat malt, but also with orange peel and coriander seeds. Great fun in a glass, even non-alcoholic.

Interplay of flavours: stone fruit, orange, lemon and coriander

FREISPIEL | TRUMER PRIVATBRAUEREI | OBERTRUM BEI SALZBURG | PILS 0% 0,33 | 5,90

Impresses with its unique flavour and delicate freshness, which it achieves using the latest process technology for non-alcoholic beers

Aroma interplay: floral hop aromas reminiscent of citrus fruits and apricots

FRUITESSE 0.0 | LIEFMANS | OUDENAARDE | FRUCHTBIER 0% 0,25 | 5,30

The cherry-red fruit beer tastes like a massively fruity sparkling wine with berries and is refreshingly tangy

Interplay of flavours: Raspberry, strawberry, cherry brandy, elderberry, delicately floral (violets)

VOGELSBERGER NATURBURSCHE | DELICATELY BITTER-FRESH ORGANIC CRAFT BEER | LAUTERBACH | VOLLBIER 0 % 0,33 | 4,90

The ideal thirst quencher. Beer enjoyment in a class of its own from the region.

Flavour: malty, hoppy and tart, isotonic & low in calories

HEFEWEIZEN | WILL-BRÄU | MOTTEN | WEIZEN 0 % 0,5 | 5,00

Isotonic thirst quencher with a full-bodied fruity flavour.

Flavour: malty, fruity

COLD AND HOT DELICACIES

Home-style cooking and brewing art for you at the end of the day. We interpret hidden recipe treasures from grandma's kitchen cupboard.

HEIMATHÄPPCHEN

13,80

4 assorted glasses of regional and hessian delights, spent grain bread and a baby beer:

Tomato bread salad | Stracke with traditional yoghurt-based green sauce made with seven herbs including parsley, chervil, chives and cress)

Our Treber bread is baked in the Lind bakery in Romrod

SO E GEMECKER

10,90

Marinated white asparagus and strawberry salad | fresh mint | spelt bread

We only use German white and green asparagus

LABBEDUDEL

12,80

Carpaccio of colourful vine tomato | leaf salad in apple dressing | balsamic dressing | fresh onion baguette

Our onion baguette is baked at the Günther bakery in Alsfeld

SOUP

STRUWWELPETER (VEGAN)

6,80

Wild garlic cream soup | Black bread soup

Our wild garlic is from regional cultivation

WANDE IWWERZWERCH WIRSCHD

7,50

Cream of German asparagus soup with green asparagus garnish

UPPER HESSIAN CARNIVOROUSNESS

#VRKKKW (VillaRaabKasselerKartoffelKäseWoscht) 15,50
Bratwurst with hand-formed smelly cheese (250 g fresh weight) | leaf salad with apple dressing | onion baguette | hop honey mustard

Our VRKKKW is produced in the Otterbein butcher's shop in Lauterbach-Maar and is made from 100 % from Vogelsberg pigs

KAMERAD SCHNÜRSCHUH 2.0 25,50
100 % Wagyu Beef (180g/ raw weight)
Potato and sourdough bun | leaf salad | smoky dried meat jam | tomato | cucumber | green sauce | cole slaw cabbage | fried triplets including parsley, traditional yoghurt-based green sauce made with seven herbs including parsley, chervil, chives and cress)

We source our Wagyu meat from "Vogelsberg" in Romrod- Zell

WUTZEDING 26,50
Pink roasted pork fillet | asparagus "a la creme" | small potatoes | rosemary jus

We only use German white and green asparagus

HERUMLAM(M)ENTIEREN 28,50
Pink roasted steaks from the haunch of lamb | cellar beer jus | beans wrapped in bacon | potato patties

LUMBESÄCKEL 27,50
Pink roasted beef rump steak | mashed potatoes | roasted green German white asparagus | wild garlic pesto

VEGETARIAN | VEGAN

PFIFFEDEGGEL - hessische Pasta (VEGETARISCH)

13,80

Fresh pasta | kohlrabi in wild garlic cream | grated Melchiorsgrund cheese
| braised cherry tomatoes

FULMINANTE TANTE (VEGAN)

16,80

Potato and sourdough bun | pea and quinoa vegetable patties | leaf salad
| tomato, cucumber | marinated green and white asparagus | pea cream |
wasabi cream | fried small potatoes

VILLA RAAB...bowl

HINKELGRAHM

22,50

Roasted corn-fed poulard breast | curried quinoa | marinated white and
green asparagus | fresh strawberries | sweet chilli mayonnaise | spelt
bread croutons | fresh cress | pomegranate seeds

We obtain our corn-fed poulards from Hünfeld from Geflügelhof Petersen - a poultry farm

FISH

NUFFZUS

26,00

Fried salmon trout fillet | asparagus "a la creme" | small potatoes | wild
garlic oil

FOR OUR LITTLE GUESTS

GOLDEN BROWN POTATO RÖSTI

8,50

optionally with
... mini potato grill | ketchup
... apple compote

Sweetened delicacies!

GROUSVADDER FROST (vegan & non-alcoholic)

Raspberry sorbet | non-alcoholic mojito | mint

8,50

BEI HEMMELS UNNERM SOFA

Rhubarb and strawberry compote | vanilla ice cream | woodruff granité | fresh mint

10,50

GEFÜLLTER BLUMMEDOPP

Chocolate flower pot | sour cream mousse | crumbled chocolate | apricot sorbet | fresh marinated strawberries

11,80

CHEESE!

E STINKERCHE

100g of selected cheese specialities from the Heiser gourmet dairy in Alsfeld-Leusel | fig mustard | pumpkin and apple chutney | spelt bread

14,50

YOUR HOME KITCHEN!

Do you have a truly local recipe that you would like to share with us? Great, then just write it down, including your contact details (name and email) and maybe your favourite recipe from over 100 years of home cooking will soon be on the menu. As a thank you, we will invite you and 4 people to dinner at "tante mathilde".

Simply send us your recipe!

From the grape!

WINE

WEISSBURGUNDER – DRY | WEINGUT ZUR SCHWANE | FRANKEN 0,2 | 8,40
A light-footed and fruity wine with a fine sweetness and acidity
0,75 | 31,50
structure. Serve with light dishes or chilled on the terrace.

LIEBLINGSWEIN – HALF DRY | WEINGUT ZUR SCHWANE | FRANKEN 0,2 | 8,30
The vines of Silvaner, Scheurebe and Kerner are married to create this
0,75 | 31,40
fresh, fruity wine pleasure. Lots of flavour delights the nose and
pampers the palate with lightness and residual sweetness.

PINKFEIN – DRY/FRUITY | WEINGUT ZUR SCHWANE | FRANKEN 0,2 | 8,40
The cuvée made from white and red grapes is a real thirst quencher.
0,75 | 31,50
The perfect partner for convivial moments. Fine strawberry flavour,
gentle residual sweetness and refreshing acidity.

BARBERA `D ASTI – DRY | WEINGUT BONFANTE & CHIARLE | PIMONT 0,2 | 8,40
A ruby-red northern Italian with a fine, intense cherry fruit flavour. Full-
0,75 | 32,90
bodied and yet with a rather light tannin structure. Ideal with
Mediterranean cuisine, enjoy lightly chilled.

SPARKLING WINE | PROSECCO

RIESLING SEKT – DRY | HAUSMARKE | WHITE EDITION 0,15 | 6,30
Our "Weddingsekt" from Romrod! A genuine German, fruity and
0,75 | 32,20
sparkling Riesling.

VILLA SANDI - FRIZZANTE BIANCO SECCO – TROCKEN | VENETIEN 0,15 | 5,50
A fresh and fruity companion in all situations. Apple flavours are
0,75 | 32,00
wonderfully accentuated by fine and tangy bubbles.

APFELSECCO – ALKOHOLFREI | RAUMLAND | REINHESSEN 0,15 | 6,90
Lots of fruit on the nose and palate, lively enjoyment and an almost 100
0,75 | 36,20
per cent alternative to sparkling wine and Prosecco

Thirst quencher 0%

WATER

LAUT | LEISE

0,3 | 2,70

1,0 | 6,60

SINALCO

COKES CLASSIC | ZERO

ZITRONE

0,3 | 3,80

JUICE

ORANGE | APPLE

0,3 | 4,10

SPRITZER

ORANGE | APPLE

0,3 | 3,90

HOMEMADE LEMONADE

RHUBARB

BLUEBERRY

CHERRY

RASPBERRY

PEACH

0,3 | 5,20

Gemeschd 0%

ILLUSIONIST | 0%

Illusionist Masquerade Gin 0,0 | Schweppes white peach

7,90

PINK RASPBERRY

Raspberry | Pink grapefruit | Cranberry juice

7,90

ROSEANNE

Hibiscus | Pink Grapefruit | Lemonjuice | Soda

7,90

HIMBEER MINZE

Raspberry | Mint | Cranberry juice

7,90

HOT RHABARBER

Rhubarb | Spicy ginger

7,90

Mixes & Longdrinks!

VILLA PALOMA	8,90
Peach liqueur vodka grenadine lime juice orange juice	
HUGO	8,20
Prosecco elderberry mint soda	
PEACH CITRUS BELLINI	8,90
Peach limejuice prosecco	
TEQUILA PEACH	8,90
Alto Tequila schweppes White Peach	
VILLA MULE	9,50
Vodka lime ginger beer cucumber	
CUBA LIBRE MIT HAVANA 3 JAHRE	9,50
Havana (3y) lime coke	
CUBA LIBRE MIT HAVANA 7 JAHRE	11,20
Havana (7y) lime coke	
BIERESEL	9,50
Gin Malfy arancia lemonjuice summer pale ale	
BLACK VELVET	8,20
Samt und Seide Porter Applesecco	
SUMMERDREAM	8,20
Absolut Sensations Tropical fruit nur 20% Alk/Vol Tomas Henry Pink Grapefruit	

Gin & Tonic!

DER HOPFEN GIN BRAUMANUFAKTUR HERTL BAMBERG 40 %	4CL 8,40
Interplay of flavours: Juniper, citrus, light tangerine hop note <i>Matching Tonic Water: GOLDBERG TONIC WATER</i>	
GIEßEN GIN GIEßEN DRY GIN GIEßEN 46 %	4CL 8,80
Interplay of flavours: Juniper, apple, rhubarb and hibiscus blossom <i>Matching tonic water: GOLDBERG TONIC WATER</i>	
BEMBEL GIN SHIP IT SELIGENSTADT 43 %	4CL 8,00
Interplay of flavours: green apple, juniper, lemon and coriander <i>Matching tonic water: GOLDBERG TONIC WATER</i>	
RHÖN DISTEL DRY GIN SCHLITZER DESTILLERIE SCHLITZ 40 %	4CL 8,40
Interplay of flavours: Juniper, thistle <i>Matching tonic water: THOMAS HENRY</i>	
HENDRICK'S DRY GIN SCHOTTLAND 44 %	4CL 7,90
Interplay of flavours: Juniper, rose, cucumber <i>Matching tonic water: THOMAS HENRY</i>	

Gin Tonic 0%

MOMOTARO GIN GIN ZERO WESTHOFEN 	4CL 8,30
Interplay of flavours: lotus blossom, yuzu lemon, juniper and Sencha tea <i>Matching tonic water: THOMAS HENRY</i>	
THE ILLUSIONIST MASQUERADE GIN GIN ZERO DÄNEMARK 	4CL 8,30
Interplay of flavours: spicy, floral note <i>Matching tonic water: INDIAN TONIC</i>	
TONIC WATER on TOP	TONIC WATER GOLDBERG PADERBORN TONIC WATER THOMAS HENRY BERLIN INDIAN TONIC WATER FEVER TREE ENGLAND 4,80

High Percentage!

SCHLITZER DISTILLERY | MILD FRUIT BRANDIES

MILD APRICOT 38 %	2 CL	5,50
MILD RASPBERRY 35 %	2 CL	5,50
MILD HAZELNUT 35 %	2 CL	5,50
MILD PLUM 35 %	2 CL	5,50

SCHLITZER DISTILLERY | FRUIT BRANDIES

MIRABELLE PLUM BRANDY 40 %	2 CL	5,60
WILLIAMS-CHRIST PEAR BRANDY 40 %	2 CL	5,60
FRUIT BRANDY 40 %	2 CL	4,50
RASPBERRY BRANDY 40 %	2 CL	5,60
WILD CHERRY BRANDY 43 %	2 CL	7,00
ROSE HIP BRANDY 40 %	2 CL	6,40

SCHLITZER DISTILLERY | SHOTS

BEER SPIRIT 38 %	2 CL	6,50
BURGEN DOPPELKORN 38 %	2 CL	4,40
BURGEN KÜMMEL 35 %	2 CL	4,30
NUSSLER TRIPPLE NUT 33,3 %	2 CL	5,80

SHOTS

NONINO GRAPPA TRADITIZIONE	2 CL	3,90
TEQUILA 100% AGAVE ALTOS	2 CL	7,00
OUZO MALTESER	2 CL	3,90
LICOR 43	4 CL	5,20
BAILEYS	4 CL	5,80
SAMBUCA	2 CL	4,00
RAMAZOTTI	4 CL	6,00
AVERNA	4 CL	5,90
FERNET BRANCA	2 CL	3,90
UNDERBERG	2 CL	4,50
JÄGERMEISTER	2 CL	3,90
MARTINI BIANCO	4 CL	4,80

VODKA

SCHLITZER BURGEN VODKA | 37,5% 2 CL 5,90

SCHLITZER DISTILLERY | DAVID HERTEL | LIQUEURS

LEMON GINGER LIQUEUR | 28 % 2 CL | 5,40

WILD BERRY LIQUEUR | 28 % 2 CL | 5,40

BEER LIQUEUR | 18 % 2 CL | 5,60

WHISKY LIQUEUR | 32 % 2 CL | 5,20

ORGANIC BRANDY FROM RÜDESHEIM

ARTWERK MASTER EDITION

4CL | 12,60

A brandy that brings fruity flavours of dried fruit and woody notes of French oak into an impressive balance. Multiple award-winning, and rightly so!

ARTWERK BRANDY

4CL | 9,50

A handmade brandy with wonderful flavours of dried fruit and vanilla. Show yourself off!

SCHLITZER DISTILLERY | WHISKY

SINGLE GRAIN WHISKY | 4 CL | 14,90

SINGLE MALT WHISKY CLASSIC PEDRO XIMENEZ | 48% 4 CL | 13,90

Hot drinks!

COFFEE | HOT CHOCOLATE

CAFE CREMA	3,90
ESPRESSO	3,80
ESPRESSO DOPPIO	5,10
CAPPUCCINO	4,20
MILCHKAFFEE	4,80
LATTE MACCHIATO	4,80
ESPRESSO MACCHIATO DOPPIO	4,80
HOT CHOCOLATE	3,90
VEGAN VARIANT	+0,60

TEE IN A GLASS 4,20

LOW RIDER	BIO-GRÜNTEE
SMOOTH OPERATOR	BIO-KAMILLENTÉE
MAYBE BABY	BIO-FRÜCHTETEE
LAZY DAZY	BIO-SCHWARZTEE EARL GREY
ENGLISH BREAKFAST	BIO-SCHWARZTEE
SAINT PETER'S	BIO-KRÄUTERTEE
MASTER MINT	BIO-MINZTEE
ORANGE SAFARI	BIO-ROOIBOSTEE ORANGE

TEE IN A POT 5,20

TEAM SPIRIT	BIO-KRÄUTERTEE GRÜNTEE
KARIBU SUN	BIO-ROOIBOSTEE JOHANNISBROT, ZIMT
HEIDI'S DELIGHT	BIO-BERGKRÄUTERTEE
DIGITAL DETTOX	BIO-FRÜCHTETEE
STRAIGHT FORWARD	BIO-ASSAMTEE