

29.09 - 02.10

BUSINESS LUNCH

STARTERS | Entrées

WHITE MISO SOUP

Silken tofu, wakame, enoki mushrooms, spring onion oil, vegetable dashi

Soupe miso blanc, tofu soyeux, wakamé, champignons enoki, huile de cébette, dashi de légumes

CURED SALMON

Fennel, orange, ginger crème fraîche, shiso oil

Saumon mariné, fenouil, orange, crème fraîche au gingembre, huile de shiso

MAINS | Plats

SHIITAKE & SPINACH RAVIOLI

Sake cream, roasted leeks, crispy garlic, chive oil

Ravioli aux shiitakés et épinards, crème au saké, poireaux rôtis, ail croustillant, huile de ciboulette

SLOW-BRAISED LAMB SHOULDER

Creamy mashed potatoes, glazed carrots, roasted shallots, black garlic jus

Épaule d'agneau braisée, purée de pommes de terre, carottes glacées, échalotes rôties, jus à l'ail noir

SEARED SWORDFISH

Steamed jasmine rice, charred broccoli, courgettes, ginger-lime broth

Espadon poêlé, riz jasmin vapeur, brocoli grillé, courgettes, bouillon gingembre-citron vert

DESSERT

CAFÉ GOURMAND

Seasonal mini desserts & hot drink of your choice

Mini-desserts de saison & boisson chaude au choix

Main Course: 20

Main + Dessert OR Starter + Main: 25€

Full Menu: 29€

~~High~~ PHILOSOPHY

WE DECONSTRUCT THE TRADITIONAL PLATE

We move away from the traditional starter–main format and invite you to explore our menu through sharing. Select multiple dishes for the table, mix flavours, and create your own experience together.

Our Head Chef and Sushi Chef bring together influences from Lebanese, Japanese, American, and Central European cuisines. Each dish is prepared fresh and served as soon as it's ready, allowing your table to enjoy a continuous flow of flavours.

If you prefer all dishes to be served at the same time, please let us know.



Our team is at your service
and happy to assist you!



Discover our special events



TASTING MENU

WANT TO ENJOY THE FULL HITCH EXPERIENCE?

Let our team design a table, made for sharing, filled with dishes tailored to your tastes.
A generous flow of flavors to discover, enjoy, and pass around.

FILL UP YOUR TABLE 55,70 €

The ultimate tasting menu to share,
let us know your preferences
Price per person - Min 2 people

FILL UP YOUR TABLE WITH SUSHI 63,00 €

The ultimate tasting menu with sushi to share,
let us know your preferences
Price per person - Min 2 people



LET'S SHARE



Follow us on Instagram



SIGNATURE SUSHI & ROLLS

SPICY TUNA ROLL 24,20€

Tuna - Spicy Mayo - Avocado - Cucumber - Furikake
Gluten, fish, soy, mustard, sulfites

CRISPY TEMPURA MAKI 26,30€

Crab - Salmon - Scampi - Spicy Sesame - Unagi Sauce
Gluten, crustaceans, fish, soy, sesame, sulfites, molluscs

HITCH ROLLS 29,40€ Signature Dish

Avocado - Spicy Salmon - Ebi Tempura - Wasabi Mayo
Gluten, fish, soy, sulfites

SALMON CAKE 25,20€

Sushi Rice - Salmon - Spicy Mango Chutney - Mango Caviar -
Tempura Crunch
Gluten, crustaceans, fish, soy, celery, mustard, sesame, sulfites

CHIRASHI BOWL 25,20€

Salmon - Tuna - King Fish - Avocado - Sushi Rice
Fish, mustard

SASHIMI & MORE

TUNA SASHIMI 23,10€

Sliced Tuna - Citrus Wasabi
Gluten, fish, soy, sulfites

SALMON SASHIMI 20,00€

Sliced Salmon - Ponzu Sauce
Gluten, fish, soy, sulfites

TUNA TATAKI 23,10€

Seared Tuna - Ponzu Sauce
Gluten, fish, soy, sulfites

SUSHI COMBOS

ROLL ASSORTMENT 29,40€

Chef's Choice of 12 Assorted Maki Rolls
Gluten, crustaceans, fish, soy, sesame, sulfites, molluscs

NIGIRI ASSORTMENT 30,50€

Chef's Choice of 10 Assorted Nigiri
Gluten, crustaceans, fish, soy, sesame, sulfites, molluscs

LANSYA COMBO 88,20€ | 120,80€

Assortment of Maki Rolls - Nigiri & Sashimi

Available for 2 or 3 people

Gluten, crustaceans, fish, soy, sesame, sulfites, molluscs



GRILL & ROBATA

ROBATA BEEF KUSHIYAKI 20,00€

Char-Grilled Beef Sirloin - Green Asparagus - Yakitori Sauce

Gluten, soy, sulfites, molluscs, allium

ROBATA CHICKEN YAKITORI 17,90€

Char-Grilled Chicken Thigh - Spring Onions - Yakitori Sauce

Gluten, soy, sulfites, molluscs, allium

SLICED RIBEYE 36,80€

220g Charcoal-Grilled Ribeye Steak - Hoisin Jus
Local Production

Gluten, crustaceans, soy, nuts, sesame, sulfites, molluscs, allium

KK'S BBQ CHICKEN 24,20€

Yellow Chicken Thigh - Marinated In Secret Recipe

Gluten, crustaceans, soy, sulfites, molluscs, allium

MEAT

12H BLACK PORK RIBS 23,10€

Black Pork Ribs - BBQ Sauce - Lime Glaze

Soy, sulfites, molluscs, allium

BEEF TATAKI 22,60€

Seared Beef Fillet - Citrus Dressing - Kizami Wasabi - Soy Sauce

Gluten, soy, mustard, sulfites, allium

BEEF TARTARE & WASABI 22,60€

Handcut Beef Fillet - Kizami Wasabi - Capers - Yuzu

Gluten, soy, mustard, sulfites, allium

H SLIDERS 27,30€

3 Japanese Milk Buns - 70% Luxembourgish Beef -

30% A5 Wagyu Beef - Bacon - Burger Sauce - Cheddar Melt

Gluten, egg, lactose, mustard

BEEF YAKINIKU 26,30€

Sliced Beef Fillet - Ginger - Garlic - Yakiniku Sauce

Gluten, soy, sulfites, allium

SEAFOOD

GAMBAS³ 31,50€

3 Kinds Of Shrimps Sautéed After A Classic Portuguese Recipe
Garlic, Garlic... and Garlic :-)

Gluten, crustaceans, lactose, allium

GLAZED SALMON 32,60€

Salmon - Soy - Balsamic - Matcha - Yuzu Purée - Tobiko

Gluten, fish, soy, lactose, sesame, sulfites

OCTOPUS WITH MUHAMMARA 28,40€

12H Slow-Cooked Octopus - Dashi - Tsuyu - Honey

Gluten, fish, peanuts, soy, nuts, sesame, sulfites

SALMON CRUDO 15,80€

Salmon - Yuzu - Chili Koji - Tsuru Bishio (4-Year Aged Soy)

Fish, soy, nuts, mustard, sesame

PRAWN CARPACCIO 22,10€

Lemon Shio - Bottarga-Cured Egg

Crustaceans, egg, fish, soy, lactose, nuts, mustard, sesame, sulfites, molluscs

PONZU ROASTED JAPANESE OYSTER 12,60€

Vermicelli Crunch

Gluten, crustaceans, fish, soy, sesame, sulfites, molluscs



PLANT-BASED

EDAMAME 9,50€ 
Salty & Spicy
Gluten, soy, sesame, sulfites

CHICKPEA PANISSE 9,50€
Baked Chickpea Sticks - Sriracha Mayonnaise
Celery, mustard, allium

CRISPY CAULIFLOWER LOLLIPOP 11,60€
Cauliflower - Panko & Filo - Truffle Mayonnaise
Gluten, egg, soy, mustard, sulfites

EGGPLANT³ 16,80€ 
Babağanoush - Char-Grilled Eggplant - Eggplant Purée -
Tomato Coulis
Gluten, sesame, allium

CAULIFLOWER 85°C 16,80€ 
Cauliflower - Almond - Miso Sauce
Peanuts, nuts, sulfites, lupin

MUHAMMARA 15,30€ 
Lebanese Muhammara - Walnuts - Pomegranate - Arabic Bread
Gluten, nuts, sesame, allium

BURRATA 16,80€
Plum Reduction - Ricotta & Basil Pesto - Rucola - Citrus Salad
Gluten, peanuts, lactose, nuts

STREET FOOD

BAO THE PORK 15,80 €
Bao Bun - Slow-Cooked Pork Belly - Lime Glaze - Sesame
Gluten, soy, sesame, sulfites, molluscs, allium

BAO THE CHICKEN 16,30€
Bao Bun - Boneless Chicken Wings - Tomato Salsa
Gluten, soy, sesame, sulfites, allium

CRISPY GYOZA 15,30€
Chicken & Vegetable - Lime Glaze - Sesame - Coriander
Gluten, egg, soy, sesame, sulfites, allium

SPICY CHICKEN POPS 16,80€
Crispy Roasted Chicken Wings - Thai Basil - Chili
Gluten, soy, sesame, sulfites, allium

SHRIMP POPCORN 20,00 €
Shrimp cubes - Tempura - Sriracha Mayonnaise
Gluten, crustaceans, egg, soy, sulfites

SIDES

SPICY NOODLES 10,00€ 
Soybean Sprouts - Edamame Beans - Chili Pepper
Gluten, soy, sesame, sulfites, molluscs, allium

SMALL JAPANESE SALAD 9,50€
Edamame - Fresh spinach sprouts - Green Salad - Sesame -
Mixed Nuts - Wild Broccoli - Yakitori Sauce
Crustaceans, peanuts, soy, mustard, sesame, sulfites, allium

SUSHI RICE BY LANSYA 4,20€
Lime Zest - Furikake
Gluten, fish, soy, sesame, sulfites

FRIES 5,30€
Cajun Spice
Celery, mustard, allium

SWEET POTATO FRIES 7,40€
Cajun Spice - Chili Sauce
Celery, mustard, allium



DESSERT

FLOWER POT 10,50 €

Signature Dessert

Kefir Lime Cream - White Lemon Compote - Charcoal Crumble

Gluten, lactose

PORNSTAR TARTLETTE 13,70€

Tartlette - Passionfruit - Coconut - Yuzu - Mint

Gluten, egg, peanuts, lactose, nuts

CAFE GOURMAND 14,20€

Mini Desserts - Hot Drink

Gluten, egg, peanuts, soy, lactose, nuts, sesame, sulfites

CAKEPOPS 2.0 12,10€

Signature Dessert

3 Pieces

Gluten, egg, peanuts, soy, lactose, nuts

CACAO BEAN 12,10€

Chocolate Mousse

Gluten, egg, peanuts, soy, lactose, nuts, sulfites

ICE CREAM & SORBET 4,00€

Pistachio - Chocolate - Lychee - Raspberry - Passion Fruit - Vanilla

COCKTAILS

SIGNATURE



SHISO YUZU 16,80 €

Kinobi Gin · Sake · Yuzu Juice
Honey Water · Shiso

MIDNIGHT PEARL 16,80 €

Grey Goose Vodka · St-Germain
Litchi Purée · Lime Juice · Jasmine Syrup

MEDITERRANEAN SOUR 16,80 €

Aperol · Gin Mare · Apricot Purée
Lime Juice · Rosemary Syrup · Eggwhite

SPICY MEZCALITA 16,80 €

Mezcal infused with Habanero · Triple Sec
Lime Juice · Mango Purée · Agave Syrup

CARIBEAN ZOMBIE 16,80 €

Bacardi Ocho infused with Caramel
& Passionfruit Tea · Pineapple Juice
Cinnamon Syrup

TOM FORD 16,80 €

Bulleit Bourbon · Passionfruit · Laphroaig
Lime Juice · Vanilla & Almond Foam
Chocolate Cigarette

CLASSICS

ESPRESSO MARTINI 14,70 €

42 Below Vodka · Kahlúa · Espresso

PORN STAR MARTINI 14,70 €

Vanilla Vodka · Passion Fruit Purée · Lime Juice
Served with a shot of Prosecco

DAIQUIRI 14,70 €

Bacardi Rhum · Lime Juice · Sugar Syrup

AMARETTO / WHISKEY / PISCO SOUR 14,70 €

Liquor · Lime Juice · Eggwhite · Sugar Syrup

COSMOPOLITAN 14,70 €

42 Below Vodka · Triple Sec · Lime Juice
Cranberry Juice

MOJITO / CAIPIRINHA 14,70 €

LONG ISLAND ICED TEA 18,90 €

CAN'T FIND YOUR FAVOURITE?

JUST ASK US DIRECTLY!



BY THE GLASS

ROSÉ

PRÉLUDE IANIRA Mathis Bastian, Luxembourg, 2024	10,00 €
STUDIO BY MIRAVAL Perrin & Fils, Côtes de Provence, France, 2024	7,90 €
MIRAVAL Perrin & Fils, Côtes de Provence, France, 2024	14,20 €

WHITE

MOSCATO D'ASTI DOCG - LA GATTA Vite Colte, Piedmont, Italy, 2024	7,40 €
PINOT GRIS WORMER WÄIBOUR Domaine Schmit-Fohl, Luxembourg, 2024	9,00 €
RIESLING AHN VOGELSANG BIO Domaine Schmit-Fohl, Luxembourg, 2024	9,50 €
BUEDEN BIO Domaine Aly Duhr, Luxembourg, 2024	8,40 €
CHARDONNAY MÂCON-VILLAGE Domaine Barraud, Bourgogne, France, 2022	9,00 €
GEWÜRZTRAMINER TERRES ÉPICÉES Dopff au moulin, Alsace, France, 2022	10,50 €
CHARDONNAY GUILLAUME Languedoc-Roussillon, France, 2023	7,40 €

BUBBLES

CRÉMANT BUBBLY Brut	8,40 €
CRÉMANT ALICE HARTMANN Brut	14,20 €
CRÉMANT ALICE HARTMANN Rosé	15,80 €
CHAMPAGNE VEUVE CLICQUOT Brut	20,50 €
CHAMPAGNE VEUVE CLICQUOT Rosé	23,10 €

RED

SI MON PÈRE SAVAIT Bernard Magrez, Languedoc-Roussillon, 2022	12,10 €
GRANDE RÉSERVE Pierre Amadieu, Vallée-du-Rhône, 2022	10,00 €
PRIMITIVO DI MANDURIA PAPALE ORO IGT, Varvaglione, Pouilles, Italie, 2021	10,00 €
QUINTA COVAO RESERVE Quinta do Covao, Dao, 2020	11,60 €
ROBLE D.O. Alvides, Duero, 2022	8,40 €
PINOT NOIR AHN GOELLEBOUR BIO Domaine Schmit-Fohl, 2024	12,60 €

CAN'T FIND YOUR FAVOURITE?

ASK FOR OUR FULL WINE MENU!

APERITIFS

COCKTAILS



APEROL SPRITZ 14,70 €

Crémant, orange, soda

SARTI SPRITZ 14,70 €

Crémant, orange, soda

SAINT-GERMAIN SPRITZ 15,30 €

Crémant, lime juice, soda, mint

WILDBERRY LILLET 14,70 €

Schweppes Wildberry, fresh fruits

CONCEPT LILLET 14,70 €

Hoegaarden Rosé, red fruit syrup

CAMPARI SPRITZ 14,70 €

Crémant, orange, soda

NEGRONI 14,70 €

Gin, Campari, Vermouth

OLD-FASHIONED 14,70 €

Bourbon, cane sugar, Angostura bitter

PORTO TONIC 14,20 €

White Porto, lime juice, Fever-Tree Tonic

CLASSICS



CAMPARI 9,00 €

Orange or Soda: 11,50 €

RICARD 6,90 €

4cl

CRÉMANT BUBBLY 8,40 € | 40,00 €



Glass or Bottle

CRÉMANT ALICE HARTMANN BRUT 14,20 € | 68,00 €

Glass or Bottle

CRÉMANT ALICE HARTMANN ROSÉ 15,80 € | 74,00 €

Glass or Bottle

VEUVE CLICQUOT BRUT 20,50 € | 142,00 €

Glass or Bottle

VEUVE CLICQUOT ROSÉ 23,10 € | 158,00 €

Glass or Bottle

PORTO GRAHAM'S 8,40 €

White or Red

MARTINI 8,40 €

White or Red

KIR WHITE WINE 9,00 €

KIR CRÉMANT 10,50 €

KIR ROYAL 22,60 €



GIN TONIC

BOMBAY SAPPHIRE 17,40 €

London Dry Gin with a blend of 10 botanicals

Suggested with: Fever-Tree Indian Tonic

BULLDOG 17,40 €

London Dry Gin with a blend of 12 botanicals

Suggested with: Fever-Tree Mediterranean Tonic

GARDENER 18,40 €

Designed by Brad Pitt & the Perrin family

Suggested with: Fever-Tree Mediterranean Tonic

MONKEY 47 19,50 €

47 botanicals from the Black Forest

Suggested with: Fever-Tree Mediterranean Tonic

MONKEY 47 SLOE GIN 20,00 €

47 botanicals combined with wild sloe berries

Suggested with: Fever-Tree Mediterranean Tonic

BOBBY'SCHIEDAM DRY GIN 17,40 €

Exotic ingredients such as lemongrass, clove & rosehip

Suggested with: Fever-Tree Indian Tonic

GIN MARE 18,40 €

Infused with olive, rosemary, thyme & basil

Suggested with: Fever-Tree Mediterranean Tonic

KI NO BI 18,90 €

Crafted in Kyoto from rice spirit & regional botanicals

Suggested with: Fever-Tree Mediterranean Tonic

KIWIEF 17,90 €

Fresh & fruity with cardamom, orange & star anise

Suggested with: Fever-Tree Mediterranean Tonic

BEER

BOTTLED

HEINEKEN 5,60 €

LEFFE BLONDE / BRUNE 6,70 €

HOEGAARDEN BLANCHE / ROSÉ 6,10 €

CORONA 7,40 €

KNUPPERT (33CL CAN) 5,10 €

DRAFT

HITCH BEER 4,80 € | 8,40 €

25cl or 50 cl

FRANZISKANER 5,60 € | 9,00 €

30cl or 50 cl

GOOSE IPA 5,60 € | 10,00 €

25cl or 50 cl

BATTIN GAMBRINUS 5,60 € | 9,00 €

30cl or 50 cl

LA CHOUFFE 5,60 € | 10,00 €

25cl or 50 cl

RAMBORN CIDER 5,60 € | 10,00 €

25cl or 50 cl

PICON BEER 6,90 € | 10,50 €

25cl or 50 cl

LONG DRINKS

LONG DRINK + SOFT 14,70 €

LONG DRINK + RED BULL 15,80 €

SOFTS

LODYSS STILL WATER 3,90 € | 6,10 €

25cl or 50cl

LODYSS SPARKLING WATER 3,90 € | 6,10 €

25cl or 50cl

COCA-COLA / COCA-COLA ZERO 4,50 €

FANTA / SPRITE / FUZE TEA PEACH 4,50 €

ROYAL BLISS BITTER LEMON 4,50 €

FRUIT JUICE 4,50 €

Strawberry, Banana, Mango, ACE, Apple, Orange, Tomato

FEVER-TREE TONIC 5,30 €

Mediterranean, Indian, Pink Grapefruit

FEVER-TREE GINGER BEER 5,30 €

FEVER-TREE GINGER ALE 5,30 €

RED BULL 5,80 €

HOT DRINKS

COFFEE 3,80 €

ESPRESSO 3,60 €

DOUBLE ESPRESSO 4,70 €

CAPPUCCINO 4,50 €

LATTE MACCHIATO 5,00 €

ESPRESSO MACCHIATO 4,10 €

IRISH COFFEE 10,50 €

FRESH MINT TEA 5,30 €

TEA BY TEE GSCHWENDNER 5,30 €

Nepal Spirit, Earl Grey, Japan Sencha,
Red Fruits, Chamomille

DIGESTIFS

RUM

RON ZACAPA 23Y 15,80 €
RON ZACAPA XO 26,30 €
BUMBU 14,70 €
BUMBU XO 21,00 €
BACARDI OCHO 14,70 €

MEZCAL

CUSANO ROJO 14,70 €
CASAMIGOS 14,70 €

TEQUILA

DON JULIO ANEJO 21,60 €
DON JULIO ANEJO 1942 45,70 €
PATRÓN REPOSADO 14,20 €
CLASE AZUL REPOSADO 52,00 €
DON JULIO REPOSADO 15,80 €

CLASSICS

SAMBUCA 9,50 €
AMARO AVERNA 9,50 €
LIMONCELLO 9,50 €
BAILEY'S 9,50 €
JÄGERMEISTER 9,50 €
GRAPPA NONNINO 11,10 €

VODKA

GREY GOOSE 12,60 €
GREY GOOSE ALTIUS 47,30 €
BELVEDERE 12,60 €
BELUGA 16,80 €

WHISKEY

JOHNNIE WALKER BLACK 10,50 €
JOHNNIE WALKER DOUBLE BLACK 14,20 €
BULLEIT RYE 12,10 €
GLENMORANGIE 10Y 13,20 €
TALISKER 12Y 14,70 €
CHIVAS REGAL 12Y 14,20 €
NIKKA FROM THE BARREL 16,30 €

ALCOHOL-FREE



SIGNATURE



VIRGIN PALOMA 12,60 €

Agave Syrup · Lime Juice
Fever-Tree Grapefruit

VIRGIN GIN BASIL SMASH 12,60 €

Tanqueray 0,0% · Basil Leaves
Cucumber · Lime Juice

BERRY BLEND 12,60 €

Strawberry · Raspberry · Litchi Purée
Cranberry · Soda

PEACH ICE TEA FIZZ 11,00 €

Peach Syrup · Black Tea · Soda Water

TIKI N° 2 11,00 €

Mango · Miso · Rhum 0,0%
Lime Juice · Sparkling Water

EVEREST MULE 11,00 €

Aperitivo 0,0% · Honey · Ginger Beer

THYME OFF 11,00 €

Thyme & Lemon · Ginger Beer

VIRGIN MOJITO 11,00 €

Mint · Rhum 0,0% · Sparkling Water

FRUITY MOCKTAIL 11,00 €

Seasonal Fruits · Citrus

NADACOLADA 11,00 €

Pineapple · Coconut

BEER *

SIMON 0,0% 4,20 €

CORONA 0,0% 5,50 €

FRANZISKANER ALKOHOLFREI 6,90 €

SPARKLING WINE

CRÉMANT BERNARD MASSARD CUVÉE 0,0% 7,40 €

ALCOHOL-FREE

APERITIFS & SPRITZ

MARTINI NOLO VIBRANTE 6,90 €

Non-alcoholic aperitif · Bergamot · Botanicals

CRODINO ORIGINAL 7,40 €

Herbal Bitters · Citrus

CRODINO ROSSO 7,40 €

Red Fruits · Herbal Bitters

CRODINO TONIC 13,20 €

Crodino N/A Spritz · Fever-Tree Tonic

GRAPEFRUIT APERITIVO 11,00 €

Aperitivo 0,0% · Fever-Tree Grapefruit

ANAPARITIVO SPRITZ 11,00 €

Aperitivo 0,0% · Crémant 0,0%

APPLE GINGER SPRITZ 11,00 €

Cloudy Apple Juice · Ginger Beer · Lime

BERRY TONIC 11,00 €

Cassis Syrup 0,0% · Tonic Water · Lemon

COLD BREW TONIC 11,00 €

Cold Brew Coffee · Tonic Water

BEERBUSCH GIN & TONIC 14,20 €

Non-Alcoholic Gin Alternative · Tonic Water · Herbs

ZERO SUGAR

CITRUS BASIL HIGHBALL 0,0% 11,00 €

Lemon Juice · Basil · Soda Water

CUCUMBER COOLER 0,0% 11,00 €

Cucumber · Lime · Ginger · Soda Water

HERBAL LEMON REFRESHER 0,0% 11,00 €

Herbal Tea · Lemon · Soda Water