

~~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 53,00 €

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

FILL UP YOUR TABLE WITH SUSHI 60,00 €

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 23,00€

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

CRISPY TEMPURA MAKI 25,00€

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

HITCH ROLLS 28,00€

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

SALMON CAKE 24,00€

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

CHIRASHI BOWL 24,00€

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

SASHIMI & MORE

TUNA SASHIMI 22,00€

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

SALMON SASHIMI 19,00€

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

TUNA TATAKI 22,00€

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

SUSHI COMBOS

ROLL ASSORTMENT 28,00€

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

NIGIRI ASSORTMENT 29,00€

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

LANSYA COMBO 84,00€ | 115,00€

Assortment of Maki Rolls - Nigiri & Sashimi
Available for 2 or 3 people

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

Signature Dish



GRILL & ROBATA

ROBATA BEEF KUSHIYAKI 19,00€

Char-Grilled Beef Sirloin - Green Asparagus - Yakitori Sauce

Gluten, soy, sulfites, molluscs, allium

ROBATA CHICKEN YAKITORI 17,00€

Char-Grilled Chicken Thigh - Spring Onions - Yakitori Sauce

Gluten, soy, sulfites, molluscs, allium

SLICED RIBEYE 35,00€

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

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

KK'S BBQ CHICKEN 23,00€

Yellow Chicken Thigh - Marinated In Secret Recipe

Gluten, crustaceans, soy, sulfites, molluscs, allium

MEAT

12H BLACK PORK RIBS 22,00€

Black Pork Ribs - BBQ Sauce - Lime Glaze

Soy, sulfites, molluscs, allium

BEEF TATAKI 21,50€

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

Gluten, soy, mustard, sulfites, allium

BEEF TARTARE & WASABI 21,50€

Handcut Beef Fillet - Kizami Wasabi - Capers - Yuzu

Gluten, soy, mustard, sulfites, allium

H SLIDERS 26,00€

3 Japanese Milk Buns - 70% Luxembourgish Beef -
30% A5 Wagyu Beef - Bacon - Burger Sauce - Cheddar Melt

Gluten, egg, lactose, mustard

BEEF YAKINIKU 25,00€

Sliced Beef Fillet - Ginger - Garlic - Yakiniku Sauce

Gluten, soy, sulfites, allium

SEAFOOD

GAMBAS³ 30,00€

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

Gluten, crustaceans, lactose, allium

GLAZED SALMON 31,00€

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

Gluten, fish, soy, lactose, sesame, sulfites

OCTOPUS WITH MUHAMMARA 27,00€

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

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

SALMON CRUDO 15,00€

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

Fish, soy, nuts, mustard, sesame

PRAWN CARPACCIO 21,00€

Lemon Shio - Bottarga-Cured Egg

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

PONZU ROASTED JAPANESE OYSTER 12,00€

Vermicelli Crunch

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



Signature Dish





PLANT-BASED

EDAMAME 9,00€ 
Salty & Spicy
Gluten, soy, sesame, sulfites

CHICKPEA PANISSE 9,00€
Baked Chickpea Sticks - Sriracha Mayonnaise
Celery, mustard, allium

CRISPY CAULIFLOWER LOLLIPOP 11,00€
Cauliflower - Panko & Filo - Truffle Mayonnaise
Gluten, egg, soy, mustard, sulfites

EGGPLANT³ 16,00€ 
Babağanoush - Char-Grilled Eggplant - Eggplant Purée -
Tomato Coulis
Gluten, sesame, allium

CAULIFLOWER 85°C 16,00€ 
Cauliflower - Almond - Miso Sauce
Peanuts, nuts, sulfites, lupin

MUHAMMARA 14,50€ 
Lebanese Muhammara - Walnuts - Pomegranate - Arabic Bread
Gluten, nuts, sesame, allium

BURRATA 16,00€
Plum Reduction - Ricotta & Basil Pesto - Rucola - Citrus Salad
Gluten, peanuts, lactose, nuts

STREET FOOD

BAO THE PORK 15,00 €
Bao Bun - Slow-Cooked Pork Belly - Lime Glaze - Sesame
Gluten, soy, sesame, sulfites, molluscs, allium

BAO THE CHICKEN 15,50€
Bao Bun - Boneless Chicken Wings - Tomato Salsa
Gluten, soy, sesame, sulfites, allium

CRISPY GYOZA 14,50€
Chicken & Vegetable - Lime Glaze - Sesame - Coriander
Gluten, egg, soy, sesame, sulfites, allium

SPICY CHICKEN POPS 16,00€
Crispy Roasted Chicken Wings - Thai Basil - Chili
Gluten, soy, sesame, sulfites, allium

SHRIMP POPCORN 19,00 €
Shrimp cubes - Tempura - Sriracha Mayonnaise
Gluten, crustaceans, egg, soy, sulfites

SIDES

SPICY NOODLES 9,50€ 
Soybean Sprouts - Edamame Beans - Chili Pepper
Gluten, soy, sesame, sulfites, molluscs, allium

SMALL JAPANESE SALAD 9,00€
Edamame - Fresh spinach sprouts - Green Salad - Sesame -
Mixed Nuts - Wild Broccoli - Yakitori Sauce
Crustaceans, peanuts, soy, mustard, sesame, sulfites, allium

SUSHI RICE BY LANSYA 4,00€
Lime Zest - Furikake
Gluten, fish, soy, sesame, sulfites

FRIES 5,00€
Cajun Spice
Celery, mustard, allium

SWEET POTATO FRIES 7,00€
Cajun Spice - Chili Sauce
Celery, mustard, allium



DESSERT

FLOWER POT 10,00 €

Kefir Lime Cream - White Lemon Compote - Charcoal Crumble

Gluten, lactose

Signature Dessert

PORNSTAR TARTLETTE 13,00€

Tartlette - Passionfruit - Coconut - Yuzu - Mint

Gluten, egg, peanuts, lactose, nuts

CAFE GOURMAND 13,50€

Mini Desserts - Hot Drink

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

CAKEPOPS 2.0 11,50€

3 Pieces

Gluten, egg, peanuts, soy, lactose, nuts

Signature Dessert

CACAO BEAN 11,50€

Chocolate Mousse

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

ICE CREAM & SORBET 3,80€

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

COCKTAILS

SIGNATURE



SHISO YUZU 16,00 €

Kinobi Gin · Sake · Yuzu Juice
Honey Water · Shiso

MIDNIGHT PEARL 16,00 €

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

MEDITERRANEAN SOUR 16,00 €

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

SPICY MEZCALITA 16,00 €

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

CARIBEAN ZOMBIE 16,00 €

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

TOM FORD 16,00 €

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

CAN'T FIND YOUR FAVOURITE?

JUST ASK US DIRECTLY!



ALCOHOL-FREE



VIRGIN PALOMA 12,00 €

Agave Syrup · Lime Juice
Fever-Tree Grapefruit

VIRGIN GIN BASIL SMASH 12,00 €

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

BERRY BLEND 12,00 €

Strawberry · Raspberry · Litchi Purée
Cranberry · Soda

CLASSICS



ESPRESSO MARTINI 14,00 €

42 Below Vodka · Kahlúa · Espresso

PORN STAR MARTINI 14,00€



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

DAIQUIRI 14,00€

Bacardi Rhum · Lime Juice · Sugar Syrup

AMARETTO / WHISKEY / PISCO SOUR 14,00€

Liquor · Lime Juice · Eggwhite · Sugar Syrup

COSMOPOLITAN 14,00€

42 Below Vodka · Triple Sec · Lime Juice
Cranberry Juice

MOJITO / CAIPIRINHA 14,00€

LONG ISLAND ICED TEA 18,00€

BY THE GLASS

ROSÉ

PRÉLUDE IANIRA Mathis Bastian, Luxembourg, 2024	9,50 €
STUDIO BY MIRAVAL Perrin & Fils, Côtes de Provence, France, 2024	7,50 €
MIRAVAL Perrin & Fils, Côtes de Provence, France, 2024	13,50 €

WHITE

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

BUBBLES

CRÉMANT BUBBLY Brut	8,00 €
CRÉMANT ALICE HARTMANN Brut	13,50 €
CRÉMANT ALICE HARTMANN Rosé	15,00 €
CHAMPAGNE VEUVE CLICQUOT Brut	19,50 €
CHAMPAGNE VEUVE CLICQUOT Rosé	22,00 €

RED

SI MON PÈRE SAVAIT Bernard Magrez, Languedoc-Roussillon, 2022	11,50 €
GRANDE RÉSERVE Pierre Amadieu, Vallée-du-Rhône, 2022	9,50€
PUNTA AQUILA PRIMITIVO DI MANDURIA Tenute Rubino, Puglia, 2021	9,50€
QUINTA COVAO RESERVE Quinta do Covao, Dao, 2020	11,00€
ROBLE D.O. Alvides, Duero, 2022	8,00€
PINOT NOIR AHN GOELLEBOUR BIO Domaine Schmit-Fohl, 2024	12,00€

CAN'T FIND YOUR FAVOURITE?

ASK FOR OUR FULL WINE MENU!

APERITIFS

COCKTAILS



APEROL SPRITZ 14,00 €

Crémant, orange, soda

SARTI SPRITZ 14,00 €

Crémant, orange, soda

SAINT-GERMAIN SPRITZ 14,50 €

Crémant, lime juice, soda, mint

WILDBERRY LILLET 14,00 €

Schweppes Wildberry, fresh fruits

CONCEPT LILLET 14,00 €

Hoegaarden Rosé, red fruit syrup

CAMPARI SPRITZ 14,00 €

Crémant, orange, soda

NEGRONI 14,00 €

Gin, Campari, Vermouth

OLD-FASHIONED 14,00 €

Bourbon, cane sugar, Angostura bitter

PORTO TONIC 13,50 €

White Porto, lime juice, Fever-Tree Tonic

CRODINO TONIC 12,50 €

Crodino N/A Spritz, Fever-Tree Tonic

CLASSICS



CAMPARI 8,50 €

Orange or Soda: 11,50 €

RICARD 6,50 €

4cl

CRÉMANT BUBBLY 8,00 € | 38,00 €



Glass or Bottle

CRÉMANT ALICE HARTMANN BRUT 13,50 € | 64,00 €

Glass or Bottle

CRÉMANT ALICE HARTMANN ROSÉ 15,00 € | 70,00 €

Glass or Bottle

VEUVE CLICQUOT BRUT 19,50 € | 135,00 €

Glass or Bottle

VEUVE CLIQUOT ROSÉ 22,00 € | 150,00 €

Glass or Bottle

PORTO GRAHAM'S 8,00 €

White or Red

MARTINI 8,00 €

White or Red

KIR WHITE WINE 8,50 €

KIR CRÉMANT 10,00 €

KIR ROYAL 21,50 €



GIN TONIC



BOMBAY SAPPHIRE 16,50 €

London Dry Gin with a blend of 10 botanicals
Suggested with: Fever-Tree Indian Tonic

BULLDOG 16,50 €

London Dry Gin with a blend of 12 botanicals
Suggested with: Fever-Tree Mediterranean Tonic

GARDENER 17,50 €

Designed by Brad Pitt & the Perrin family
Suggested with: Fever-Tree Mediterranean Tonic

MONKEY 47 18,50 €

47 botanicals from the Black Forest
Suggested with: Fever-Tree Mediterranean Tonic

MONKEY 47 SLOE GIN 19,00 €

47 botanicals combined with wild sloe berries
Suggested with: Fever-Tree Mediterranean Tonic

BOBBY'SCHIEDAM DRY GIN 16,50 €

Exotic ingredients such as lemongrass, clove & rosehip
Suggested with: Fever-Tree Indian Tonic

GIN MARE 17,50 €

Infused with olive, rosemary, thyme & basil
Suggested with: Fever-Tree Mediterranean Tonic

KI NO BI 18,00 €

Crafted in Kyoto from rice spirit & regional botanicals
Suggested with: Fever-Tree Mediterranean Tonic

KIWIEF 17,00 €

Fresh & fruity with cardamom, orange & star anise
Suggested with: Fever-Tree Mediterranean Tonic

BEER

BOTTLED

HEINEKEN 5,30 €

LEFFE BLONDE / BRUNE 6,30 €

HOEGAARDEN BLANCHE / ROSÉ 5,80 €

CORONA 7,00 €

KNUPPERT (33CL CAN) 4,80 €

ALCOHOL-FREE

SIMON 0,0% 4,70 €

FRANZISKANER ALKOHOLFREI 6,80 €

DRAFT

HITCH BEER 4,50 € | 8,00 €

25cl or 50 cl

FRANZISKANER 5,30 € | 8,50 €

30cl or 50 cl

GOOSE IPA 5,30 € | 9,50 €

25cl or 50 cl

BATTIN GAMBRINUS 5,30 € | 8,50 €

30cl or 50 cl

LA CHOUFFE 5,30 € | 9,50 €

25cl or 50 cl

RAMBORN CIDER 5,30 € | 9,50 €

25cl or 50 cl

PICON BEER 6,50 € | 10,00 €

25cl or 50 cl

LONG DRINKS

LONG DRINK + SOFT 14,00 €

LONG DRINK + RED BULL 15,00 €

SOFTS

LODYSS STILL WATER 3,70 € | 5,80 €

25cl or 50cl

LODYSS SPARKLING WATER 3,70 € | 5,80 €

25cl or 50cl

COCA-COLA / COCA-COLA ZERO 4,20 €

FANTA / SPRITE / FUZE TEA PEACH 4,20 €

ROYAL BLISS BITTER LEMON 4,20 €

FRUIT JUICE 4,20 €

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

FEVER-TREE TONIC 5,00 €

Mediterranean, Indian, Pink Grapefruit

FEVER-TREE GINGER BEER 5,00 €

FEVER-TREE GINGER ALE 5,00 €

RED BULL 5,50 €

HOT DRINKS

COFFEE 3,60 €

ESPRESSO 3,40 €

DOUBLE ESPRESSO 4,40 €

CAPPUCCINO 4,20 €

LATTE MACCHIATO 4,70 €

ESPRESSO MACCHIATO 3,90 €

IRISH COFFEE 10,00 €

FRESH MINT TEA 5,00 €

TEA BY TEE GSCHWENDNER 5,00 €

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

DIGESTIFS

RUM

- RON ZACAPA 23Y 15,00 €
- RON ZACAPA XO 25,00 €
- BUMBU 14,00 €
- BUMBU XO 20,00 €
- BACARDI OCHO 14,00 €

MEZCAL

- CUSANO ROJO 14,00 €
- CASAMIGOS 14,00 €

TEQUILA

- DON JULIO ANEJO 20,50 €
- DON JULIO ANEJO 1942 43,50 €
- PATRÓN REPOSADO 13,50 €
- CLASE AZUL REPOSADO 49,50 €
- DON JULIO REPOSADO 15,00 €

CLASSICS

- SAMBUCA 9,00 €
- AMARO AVERNA 9,00 €
- LIMONCELLO 9,00 €
- BAILEY'S 9,00 €
- JÄGERMEISTER 9,00 €
- GRAPPA NONNINO 10,50 €

VODKA

- GREY GOOSE 12,00 €
- GREY GOOSE ALTIUS 45,00 €
- BELVEDERE 12,00 €
- BELUGA 16,00 €

WHISKEY

- JOHNNIE WALKER BLACK 10,00 €
- JOHNNIE WALKER DOUBLE BLACK 13,50 €
- BULLEIT RYE 11,50 €
- GLENMORANGIE 10Y 12,50 €
- TALISKER 12Y 14,00 €
- CHIVAS REGAL 12Y 13,50 €
- NIKKA FROM THE BARREL 15,50 €