15.09 - 18.09

BUSINESS LUNCH

STARTERS | Entrées

ROASTED BEETROOT TATAKI

Whipped tofu, pickled blackberries, shiso-ginger dressing

Tataki de betterave rôtie, tofu fouetté, mûres marinées, shiso et vinaigrette au gingembre

ROSE SALMON SASHIMI

Beetroot, horseradish tofu cream, dill-shiso oil

Sashimi de saumon façon rose, betterave, crème de tofu au raifort, huile à l'aneth et au shiso

MAINS | Plats

TEMPURA CAULIFLOWER DONBURI

Japanese barbecue glaze, cabbage, ginger rice

Donburi de chou-fleur tempura, glaçage barbecue japonais, chou, riz au gingembre

SAKE-BRAISED BEEF SHORT RIB

Sweet potato purée, glazed carrots, sansho jus

Travers de bœuf braisé au saké, purée de patate douce, carottes glacées, jus au sansho

GRILLED SALMON

Ginger-lemongrass dashi, leek fondue, roasted potatoes

Saumon grillé, bouillon dashi au gingembre et à la citronnelle,
fondue de poireaux, pommes de terre rôties

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€

Stitch 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

Signature Dish

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 Tigh - Spring Onions - Yakitori Sauce
Gluten, soy, sulfites, molluscs, allium

SLICED RIBEYE 36,80€
Signature Dish
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€
Signature Dish
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

GAMBAS[3] 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€ Vegan
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

EGGPLANT^3 16,80€ Vegan
Babaganoush - Char-Grilled Eggplant - Eggplant Purée - Tomato Coulis
Gluten, sesame, allium

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

MUHAMMARA 15,30€ Vegan
Lebanese Muhamara - 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, sulfties, 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€ Vegan
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 10,00 €
Mathis Bastian, Luxembourg, 2024

STUDIO BY MIRAVAL 7,90 €
Perrin & Fils, Côtes de Provence, France, 2024

MIRAVAL 14,20 €
Perrin & Fils, Côtes de Provence, France, 2024

WHITE

MOSCATO D'ASTI DOCG - LA GATTA 7,40 €
Vite Colte, Piedmont, Italy, 2024

PINOT GRIS WORMER WÄIBOUR 9,00 €
Domaine Schmit-Fohl, Luxembourg, 2024

RIESLING AHN VOGELSANG BIO 9,50 €
Domaine Schmit-Fohl, Luxembourg, 2024

BUEDEN BIO 8,40 €
Domaine Aly Duhr, Luxembourg, 2024

CHARDONNAY MÂCON-VILLAGE 9,00 €
Domaine Barraud, Bourgogne, France, 2022

GEWÜRZTRAMINER TERRES ÉPICÉES 10,50 €
Dopff au moulin, Alsace, France, 2022

CHARDONNAY GUILLAUME 7,40 €
Languedoc-Roussillon, France, 2023

BUBBLES

CRÉMANT BUBBLY 8,40 €
Brut

CRÉMANT ALICE HARTMANN 14,20 €
Brut

CRÉMANT ALICE HARTMANN 15,80 €
Rosé

CHAMPAGNE VEUVE CLICQUOT 20,50 €
Brut

CHAMPAGNE VEUVE CLICQUOT 23,10 €
Rosé

RED

SI MON PÈRE SAVAIT 12,10 €
Bernard Magrez, Languedoc-Roussillon, 2022

GRANDE RÉSERVE 10,00 €
Pierre Amadieu, Vallée-du-Rhône, 2022

PRIMITIVO DI MANDURIA PAPALE ORO 10,00 €
IGT, Varvaglione, Pouilles, Italie, 2021

QUINTA COVAO RESERVE 11,60 €
Quinta do Covao, Dao, 2020

ROBLE D.O. 8,40 €
Alvides, Duero, 2022

PINOT NOIR AHN GOELLEBOUR BIO 12,60 €
Domaine Schmit-Fohl, 2024

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 CLIQUOT 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