

15.06 - 19.06  
**BUSINESS LUNCH**

**STARTERS | Entrées**

**LEEK & POTATO SOUP**

Chive oil

Soupe poireau & pomme de terre, huile de ciboulette

**CURED TROUT**

Citrus, dill

Truite marinée, agrumes, aneth

**MAINS | Plats**

**ROASTED CAULIFLOWER BOWL**

Spiced rice, chickpeas, herbs

Bol de chou-fleur rôti, riz épicé, pois chiches, herbes

**LAMB LEG WITH CHIMICHURRI**

Cumin jus, couscous, eggplant, peppers

Gigot d'agneau au chimichurri, jus au cumin, couscous, aubergine, poivrons

**PAN-SEARED SALMON**

Shio lemon butter sauce, crushed potatoes, peas, spinach

Saumon poêlé, sauce beurre citron shio, écrasé de pommes de terre, petits pois, épinards

**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€**

# *itch* 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



## 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€

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 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

 Signature Dish

### 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

### GAMBAS<sup>3</sup> 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

**EGGPLANT<sup>3</sup>** 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 PAPAIE 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 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

\*

x

\*

# 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

GRÉMANT 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