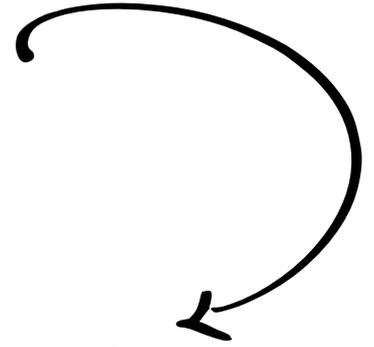




Hitch PHILOSOPHY



Moving away from the classical concept of serving protein, carbohydrates, and vegetables all on one plate, we invite you to create your own combinations.

You are welcome to build a full dish from these items if you prefer, but the idea behind our menu is to encourage sharing and enjoying a variety of smaller plates while dining with us.



Our Head Chef, together with our Sushi Chef, has crafted this menu to give you a full experience of their international culinary styles. We blend flavors from Lebanese, Japanese, American, and Central European cuisines.

All our dishes are prepared fresh, cooked to perfection, and sent to your table individually as soon as they are ready.

Please let us know if you would prefer your dishes to be served on the same time.



Our team is at your service
and happy to assist you



Feel free to speak with us
we'd be happy to recommend
something special for you!





Let our Team curate a table full of dishes,
tailored to your preferences.

FILL UP YOUR TABLE:



SUSHI

by Chef Lansya



THE LIST OF ALLERGENS
IS AVAILABLE UPON REQUEST

Salmon Sashimi Herring caviar, mango caviar and citrus wasabi dressing	19,00 €
Sashimi Miruwase Salmon, maġuro, hotate, hamachi	28,50 €
Tuna Tataki Seared tuna with tusazu sauce	24,00 €
Hamachi Tataki Yellowtail kingfish with citrus dressing, yuzu, kizami wasabi	21,00 €
Bombom rolls Crab mayo, avocado spicy tuna, topped with flame-torched scallops	25,00 €
Hitch Rolls <small>SIGNATURE DISH</small> Avocado, spicy salmon, Ebi tempura, wasabi mayo and chilli threads	28,00 €
Salmon Aburi Cucumber and avocado maki, Philadelphia cheese with flame-torched salmon	21,00 €
Crispy Tempura Maki Breaded and fried crab with breadcrumbs, salmon and scampi torpedo with spicy sesame and unagi sauces	25,00 €
Oshi Sushi Salmon, tuna, avocado, cream cheese, Ikura, Herring caviar and gold flakes	26,00 €
Roll Assortment Chef's choice of 12 assorted maki rolls	28,00 €
Nigiri Assortment Unagi, saumon, maġuro, hamachi, saba, hotate, Ebi	29,00 €
Extravaganza Combo Mixed Sashimi: Salmon, tuna, hamachi, maġuro, hotate, tuna tataki, Ebi x Mixed Nigiri: Salmon, tuna, hamachi x Mixed Roll: 8 pieces	49,00 €

SMALL BITES

3 pcs. per person recommended



Chickpea Panisse

Baked chickpea sticks, cajun cream

7,50 €

Shrimp Popcorn

SIGNATURE DISH

Shrimpcubes, tempura, sriracha mayonnaise

20,00 €

Bao the Pork

Bao bun, slow cooked pork belly, lime glaze, sesame

15,00 €

Bao the Chicken

Bao bun, boneless chicken wings tomato salsa, arugula salad

14,50 €

Beef Yakitori

Yakitori marinated grilled beef cubes green asparagus

18,00 €

Chicken Yakitori

Yakitori marinated grilled chicken cubes, wild broccoli

15,00 €

Steamed Vegetable Gyoza

Dashi, coriander

12,00 €

Crispy mixed Gyoza

Chicken, vegetables, lime glaze, coriander

14,00 €

Miso Soup

BY LANSYA

Classic Miso, tofu, seaweed

10,00 €

Crispy Cauliflower Lollipop

Cauliflower, panko & filo, truffle mayonnaise

11,00 €

Spicy Chicken Pops

Crispy roasted chicken wings, thai basil, chili, tomato salsa

14,50 €

Muhamara with Walnuts & Cranberry Arabic Bread

Lebanease muhamara, walnuts, pomegranate, arabic bread

13,00 €

Spicy and Salty Edamame

8,00 €

Wok Vegetables

Mixed vegetables, soy sauce, mirin

11,00 €

Sushi Rice by Lansya

Lime zest, Furikake

4,00 €

Fries

Cajun spice

5,00 €

Sweet Potato Fries

Cajun spice, chilli sauce

7,00 €

Spicy Noodles

Soybean sprouts, edamame, chili pepper

9,00 €

Small Japanese Salad

Edamame, sprouts, green salad, sesame, peanuts

8,50 €

LARGE BITES

Our highest target is freshness



THE LIST OF ALLERGENS
IS AVAILABLE UPON REQUEST

- | | |
|--|---------|
| Beef Yakniku
Sliced beef filet, ginger, garlic, yakiniku sauce
<i>SIGNATURE DISH</i> | 25,00 € |
| Shiitakeyaki
Picked shiitake, ginger, garlic, yakiniku sauce | 19,50 € |
| Black Pork Spare Ribs
Black pork ribs, BBQ marinated, lime glaze | 16,00 € |
| Beef Tataki
Seared beef filet, citrus dressing, kizami wasabi | 22,00 € |
| Beef Tartare & Wasabi
Handcut beef filet, ponzu & soysauce, kizami wasabi, capers, yuzu
<i>SIGNATURE DISH</i> | 22,00 € |
| Heavy Grilled Cauliflower & Muhamara
Cauliflower, muhamara, walnuts, pomegranate
<i>SIGNATURE DISH</i> | 19,00 € |
| Salmon & Dashi
Seared salmon, dashi broth, beurre blanc, seaweed spring onion oil | 31,00 € |
| Yellow Chicken
Yellow chicken, green pepper sauce, kimchi | 24,50 € |
| Miso Rock Shrimp
Grilled miso marinated rock shrimp, miso sauce | 32,00 € |
| Porterhouse Tagliata (per 100g)
Sliced grilled porterhouse, chimichuri, beef jus
<i>SIGNATURE DISH</i> | 12,00 € |
| 50 / 50 Burger
Japanese milk bread, 50% A5 Wagyu beef 50% Luxembourgish beef, bacon, burger sauce, melted cheddar | 22,00 € |
| Crispy Chicken Burger
Japanese milk bread, chicken thigh, sliced kimchi, rocket salad spring onion mayonnaise | 19,50 € |

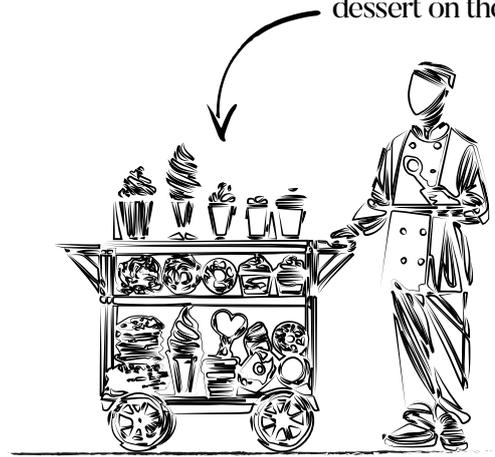
SWEETS

Don't want to wait?



Make your selection below

As soon as you've finished enjoying your savory dishes, we'll come by your table so you can choose your dessert on the spot



Cakesicle

SIGNATURE DISH

10,00 €

Cake on a stick, chocolate coating, crisp

Chocolate Dome

27,00 €

Chocolate dome, small mixed sweets

Sorbet

1 scoop : 4,00 €

Lychee, green apple, pear, apricot, mirabelle

Dessert

6,00 € | 10,00 € | 15,00 €

Let us present you our homemade desserts



PRIVATE & CORPORATE EVENTS
PRIVATISE OUR VENUE
CUSTOM EVENTS



COCKTAILS



SIGNATURE

Amazonia Negroni 16,00 €
Monkey 47 infused with roasted banana,
Campari, banana cream, Martini Rubino

Fuego Mule 16,00 €
Patron Tequila infused with mango,
yuzu, ginger beer and pimentos

Apricot Jam 16,00 €
Bombay Sapphire infused with apricot,
lime juice and rosemary syrup

Mysterious Lolita's 16,00 €
Bombay Sapphire infused with roses & cranberries,
lichi purée, Lime juice

Maka-Lita's POV 16,00 €
Don Julio tequila infused with hibiscus
& Cointreau, lime juice and agave

**Your favorite is not on the list?
Ask us, for sure we can assist?**

ALCOHOL FREE

Virgin Paloma 12,00 €
Lime juice, agave, grapefruit, soda

Viva La Vida 12,00 €
Rosemary soda, pomegranate,
lemon juice, thyme syrup

CLASSICS

Espresso Martini 14,00 €
42 Below vodka, khalua, espresso

ADD: GREY GOOSE VODKA INSTEAD +2,00€

ADD: BELUGA VODKA INSTEAD + 4,00€

Porn star Martini 14,00 €
Vanilla vodka, passion fruit purée, lime juice
(Classically served with a shot of Prosecco)

ADD: CRÉMANT ALICE HARTMANN INSTEAD +2,00€

ADD: VEUVE GLICQUOT BRUT INSTEAD + 4,00€

Daiquiri 14,00 €
Bacardi rum, lime juice, sugar syrup

ADD: STRAWBERRY, RASPBERRY, PASSION FRUIT +1,00€

Amaretto / Whiskey / Pisco Sour 14,00 €
Alcohol shaken with Lime Juice,
egg white & sugar syrup

Cosmopolitan 14,00 €
42 Below vodka, triple sec, lime, cranberry juice

Mojito / Caipirinha 13,00 €
Ever wondered why you couldn't resist?

Long Island Iced Tea 18,00 €
Do you know how the Long Island iced tea was invented?

APÉRITIFS



COCKTAILS

Aperol Spritz 13,50 €
Crémant, orange, soda

Saint Germain Spritz 14,50 €
Crémant, lime juice, soda, mint

Wildberry Lillet 13,50 €
Schweppes Wildberry, fresh fruits

Concept Lillet 13,50 €
Hoegaarden Rosé, red fruit syrup

Campari Spritz 13,50 €
Crémant, orange, soda

Negroni 14,00 €
Gin, Campari, vermouth

Old Fashioned 14,00 €
Bourbon, cane sugar, Angostura bitters

Porto Tonic 13,50 €
White Porto, lime juice, Fever Tree tonic

Crodino 0% Tonic 12,50 €
Crodino 0%, Fever Tree tonic

CLASSICS

Campari 8,50 €
Orange: 11,50 € | Soda: 11,50 €

Ricard 6,50 €
4cl

Cremant Bubbly Glass: 8,00 €
Bottle: 38,00 €

Alice Hartmann Glass: 14,50 €
Bottle: 56,00 €

Veuve Clicquot Brut Glass: 19,50 €
Bottle: 135,00 €

Veuve Clicquot Rosé Glass: 20,50 €
Bottle: 150,00 €

Porto Graham's 8,00 €
White & red

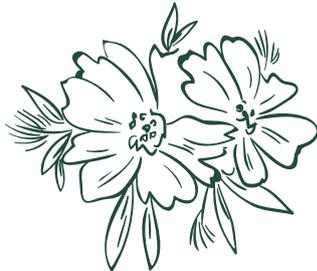
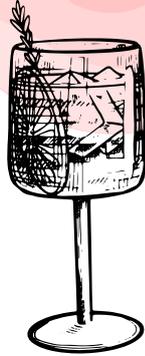
Martini 8,00 €
White & red

Kir Vin Blanc 8,50 €

Kir Crémant 10,00 €

Kir Royal 21,50 €

GIN TONIC



Bombay Sapphire UK

16,00 €

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

Bulldog UK

16,50 €

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

Gardener SOUTH OF FRANCE

17,50 €

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

Monkey 47 GERMANY

18,50 €

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

Monkey 47 Sloe Gin GERMANY

19,00 €

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

Bobby'Schiedam Dry Gin NETHERLANDS

16,50 €

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

Gin Mare SPAIN

17,50 €

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

Ki No Bi JAPAN

18,00 €

Crafted in Kyoto from rice spirit and regional botanicals
Suggested with: Fever-Tree Indian Tonic

Kiwief LUXEMBOURG

17,00 €

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

SOFTS



Lodyss still water 25cl: 3.70 €
50cl: 5.80 €

Lodyss sparkling water 25cl: 3.70 €
50cl: 5.80 €

Coca Cola & Coca Cola zero 4.20 €

Fanta / Sprite / Fuze Tea Peach 4.20 €

Fruit Juice 4.20 €
Strawberry | Banana | Mango
ACE | Apple | Orange | Tomato

Fever Tree Tonic 5,00 €
Mediterranean Tonic | Indian Tonic
Pink Grapefruit

Fever Tree Ginger Beer 5,00 €

Fever Tree Ginger Ale 5,00 €

Red Bull 5.50 €

Bitter Lemon 4,20 €

HOT DRINKS



Tea by TEE GSCHWENDNER 5,00 €
Nepal Spirit, Earl Grey, Japan Sencha
Red Fruits, Chamomile

Fresh Mint Tea 5,00 €

Irish Coffee 10,00€

Espresso 3,40€

Double espresso 4,40€

Coffee 3,60€

Latte Macchiato 4,70€

Espresso Macchiato 3,90€

Cappuccino 4,20€



BOTTLE

Heineken 5,30€

Lefte Blonde & Brune 6,30€

Hoegaarden Blanche & Rosé 5,80€

Corona 7,00€

Peroni Nastro Azzurro 5,30€

Knuppert 4,80€
33cl

DRAFT

HITCH Beer
25cl: 4,50 € | 50cl: 8,00 €

Franziskaner
30cl: 5,30 € | 50cl: 8,50 €

Goose IPA
25cl: 5,30 € | 50cl: 9,50 €

Battin Gambrinus
30cl 5,30€ | 50cl: 8,50€

La Chouffe
25cl: 5,30 € | 50cl: 9,50 €

Ramborn Cider
25cl: 5,30 € | 50cl: 9,50 €

Picon Bière
25cl: 6,50 € | 50cl: 10,00 €

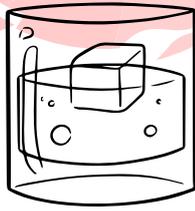
ALCOHOL FREE

Simon 0,0% 4,70€

Franziskaner Alkoholfrei 6,80 €
50cl



DIGESTIFS



RUM

Ron Zacapa 23years
15€

Ron Zacapa XO
25€

Bumbu
14€

Bumbu XO
20€

Bacardi Ocho
14€

MEZCAL

Cusano Rojo
14€

Casamigos
14€

CLASSICS

Sambuca
9€

Amaro Averna
9€

Limoncello
9€

Baileys
9€

Jägermeister
9€

Grappa Nonnino
10.5€

VODKA

Grey Goose
12€

Grey Goose Altius
45€

Belvedere
12€

Beluga
16€

WHISKEY

Johnnie Walker
Black Scotland
10€

Johnnie Walker
Double Black Scotland
13.5€

Bulleit Rye USA
11.50€

Glenmorangie 10yrs
12.50€

Talisker 12yrs
14€

Chivas Regal 12yrs
13.50€

Nikka from The Barrel
15.50€

TEQUILLA

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€



BUBBLES

LUXEMBOURG



Crémant Bubbly Brut	8€	38€
Crémant Alice Hartmann Brut	13,5€	64€
Crémant Alice Hartmann Rosé	15€	70€
Crémant Clos des Rochers		60€

FRANCE



Champagne Veuve Clicquot Brut	19,5€	135€
Champagne Veuve Clicquot Rosé	22€	150€
Champagne Perrier Jouet Brut		160€
Champagne Perrier Jouet Belle Epoque		420€
Champagne Fleur de Miraval Brut		400€
Ruinart Brut	135€	280€
Ruinart Blanc de Blanc	185€	380€
Ruinart Rosé		195€
Dom Pérignon 2012		450€
Dom Pérignon 2009		1150€

ROSÉ WINE

LUXEMBOURG



Prélude lanira Mathis Bastian, 2024	9,5€	44€
Le 8 Domaine Schmit Fohl, 2023		46€

FRANCE



Studio by Miraval Perrin & Fils, Côtes de Provence, 2024	7,5€	36€
Miraval Perrin & Fils, Côtes de Provence, 2024	13,5€	64€
Château de Font-Vive Bandol, 2024		44€
Signature Magali Figuère, Côtes de Provence, 2024		54€
Château les Crostes Cuvée Liam AOP Côtes de Provence, 2023-24		60€
Whispering Angel Château d'Esclans, Côtes de Provence, 2024		80€



WHITE WINE

LUXEMBOURG



Riesling Puits d'Or Bio Domaine Aly Duhr, 2024	38€
Riesling Ahn Vogelsang Bio Domaine Schmit Fohl, 2024	9€ 42€
Riesling Gottesgof Claude Bentz, 2023	55€
Pinot Gris Ahn Goellebour Bio Domaine Schmit Fohl, 2023	48€
Pinot Gris Grand Premier Cru Clos des Rochers, 2023	8,5€ 40€
Pinot Gris Kolteschbiereg Domaine Sunnen Hoffmann, 2023	42€
Chardonnay Petite Fleur des Rochers AOP Clos des Rochers, 2022	64€
Bueden Bio Domaine Aly Duhr, 2024	8€ 38€
Prélude Nanami Mathis Bastian, 2024	38€
Fleur des Rochers AOP Clos des Rochers, 2018	86€
Riesling Sous la Roche Château Pauqué, Abi Duhr, 2021-2023	72€

GERMANY



Weisser Burgunder and Chardonnay Weingut Wittman, Rheinhessen, 2020	68€
Riesling Alte Reben Van Volxem Van Volxem, Saar, 2023	58€
Riesling 1 Lage Monzinger Niederberg Emrich Schoenleber, Nahe, 2021	89€
Riesling GG Bockstein Van Volxem Van Volxem, Saar, 2023	93€

WORLD



Moscato D'Asti DOCG - La Gatta Vite Colte, Piedmont, Italy, 2024	7€ 34€
Di Gallura Sella&Mosca, Sardinia, Italy, 2023	46€
Chardonnay Rossj-Bass Gaja, Piedmont, Italy, 2020	140€
Chardonnay Morning Fog - Central Coast Wente Vineyards, California, USA, 2021	44€
Grüner Veltliner "Ried Kirchweg" Smaragd Hirtzberger, Austria, 2021	120€



WHITE WINE



FRANCE



Vallée de la Loire

Sancerre blanc 60€
Roger Champault, Vallée de la Loire, 2023

Vallée du Rhône

Saint-Joseph 85€
Jean Louis Chave Sélection, Vallée du Rhône, 2023

Crozes-Hermitage Les Charneuses 72€
Mucyn, Vallée du Rhône, 2023

Châteauneuf-du-Pape 76€
Le Domaine du Vieux Lazaret, Vallée du Rhône, 2024

Le Temps est venu 46€
Domaine Stephan Ogier, Vallée du Rhône, 2023

Cairanne 55€
Pierre Amadieu, Vallée du Rhône, 2021

Languedoc-Roussillon

Chardonnay Guillaume 7€ 34€
Languedoc-Roussillon, 2023

Chardonnay Morillon 38€
Jeff Carrel, Languedoc-Roussillon, 2023

Alsace

Gewürztraminer Terres Épicées 10€ 48€
Dopff au moulin, Alsace, 2022

Bourgogne

Chardonnay Macôn Village 8,5€ 40€
Domaine Barraud, Bourgogne, 2022

Chablis Vieilles Vignes 60€
Domaine Bessin Tremblay, Bourgogne, 2022

Pouilly-Fuissé 95€
Domaine Vincent, Bourgogne, 2022

Chassagne-Montrachet 145€
Bertrand Bachelet, Bourgogne, 2023

Puligny-Montrachet 160€
Jean Marc Pillot, Bourgogne, 2022

Meursault 195€
Joseph Drouhin, Bourgogne, 2022

Hautes Côtes de Beaune 90€
Domaine Françoise et Denis Clair, Bourgogne, 2023

Saint Véran 83€
David Bienfait, Bourgogne, 2023

Bordeaux

Sauterne 110€
Château Rieussec, Bordeaux, 2022

Graves 52€
Château Tourteau Chollet, Bordeaux, 2018

RED WINE



LUXEMBOURG



Pinot Noir Ahn Goellebour Bio

Domaine Schmit Fohl, 2024

12€ 58€

Pinot Noir Prototype AOP

Clos des Rochers, 2022

105€

ITALY

Piedmont

Barbaresco

Moccagatta, Piedmont, 2019

110€

Barolo

Domaine Clerico, Piedmont, 2020

120€

Veneto

Valpolicella Ripasso

Castellani, Veneto, 2020

44€

Puglia

Punta Aquila Primitivo di Manduria

Tenute Rubino, Puglia, 2021

9,5€ 44€

Negroamaro

Maseria Li Veli, Puglia, 2022

64€

Tuscany

Chianti Classico

Barone Ricasoli, Tuscany, 2022

60€

Poggio Alle Mura

Castello Banfi, Tuscany, 2022

78€

Uno

Tenutae di Carleone, Tuscany, 2021

145€

Antinori Tignanello

Antinori, Tuscany, 2021

200€

Sassicaia

Tenuta San Guido, Tuscany, 2020

475€

SPAIN & PORTUGAL



Roble D.O.

Alvides, Duero, 2022

8€ 38€

Rioja Lindes de Remelluri

Remelluri, Rioja, 2021

70€

Vega Sicilia Valbuena

Vega Sicilia, Duero, 2018

220€

Quinta Covao Reserve

Quinta do Covao, Dao, 2020

11€ 54€

Vertente

Niepoort, Douro, 2021

64€

Roquette & Cazes

Quinta do Crasto, Douro, 2022

70€

WORLD

Pinot Noir

Markus Molitor, Germany, 2019

75€

Gabarinza

Heinrich, Burgenland, 2017

110€

Zinfandel Beyer Ranch - Napa Valley

Wente Vineyards, California, 2021

48€

Overture Nappa Valley

Opus One, California, 2021

240€

Opal Ridge New South Wales

Opal Ridge, Australia, 2021

31€

Pinot Noir Cloudy Bay

Cloudy Bay, New Zealand, 2020

130€

Malbec Luigi Bosca

Luigi Bosca, Argentina, 2023

54€

Cabernet Sauvignon

Terrazas de los Andes, Argentina, 2022

60€

Pinotage Zevenwacht

Zevenwacht, South Africa, 2021

34€

Allesverloren Cabernet Sauvignon

Allesverloren, South Africa, 2021

50€

FRANCE



Vallée de la Loire

Sancerre Les Pierris 59€
Roger Champault, Vallée de la Loire, 2024

Chinon 92€
Bernard Baudry, Vallée de la Loire, 2020

Bourgogne

Hautes-Cotes-de-Nuits 85€
Lupé-Cholet, Bourgogne, 2022

Gevrey-Chambertin 130€
Domaine Marchand Grillot, Bourgogne, 2017

Vosne-Romanée 185€
Gerard Mugneret, Bourgogne, 2016

Chorey-les-Beaune 90€
Rodolphe Demougeot, Bourgogne, 2021

Savigny-les-Beaune 92€
Jean Marc Pillot, Bourgogne, 2023

Pernand-Vergelesses 1^{er} Cru Les Fichots 115€
Domaine Jean-Baptiste Boudier, Bourgogne, 2023

Beaune 1^{er} Cru 120€
Rodolphe Demougeot, Bourgogne, 2022

Mercurey Vieilles Vignes 92€
Domaine Faiveley, Bourgogne, 2022-23

Vallée du Rhône

Le Temps est Venu 40€
Domaine Stephan Ogier, Vallée du Rhône, 2022

Grande Réserve 9,5€ 44€
Pierre Amadieu, Vallée du Rhône, 2022

Crozes-Hermitage 82€
Domaine du Colombier, Vallée du Rhône, 2023

Saint-Joseph Poivre et Sol Bio 86€
François Villard, Vallée du Rhône, 2022

Côte-Rotie Colline de Couzou 125€
P&C Bonnefond, Vallée du Rhône, 2021

Vacqueyras Les 2 Monardes 70€
Domaine La Monardiere, Vallée du Rhône, 2023

Gigondas Cuvée Tradition 86€
Domaine Gour de Chaulée, Vallée du Rhône, 2023

Châteauneuf-du-Pape 110€
Domaine Clos du Calvaire, Vallée du Rhône, 2021

Bordeaux

Lalande De Pomerol 56€
Château Croix Saint-André, Bordeaux, 2022

La Tour du Pas Saint Georges 56€
Château la Tour du Pas, Bordeaux, 2019

Saint-Émilion 58€
Cheval Noir, Bordeaux, 2022

Haut-Médoc 65€
Château Fontestean, Bordeaux, 2019

Château La Tour de By 68€
Médoc, 2020

Charme Saint-Estèphe 80€
Château Cos Labory, Bordeaux, 2018

Haut Brion Les Demoiselles de Larrivet 96€
Pessac Leognan, 2016

Château Simard Saint Emilion Grand Cru 96€
Famille Vauthier, Bordeaux, 2015

Château Haut-Bages Monpelou 110€
Bordeaux, 2019

Margaux 120€
Château Siran, Bordeaux, 2019

Pomerol 132€
Château La Grave, Bordeaux, 2019

Sud-Ouest

Cahors 62€
Château du Cèdre, Sud-Ouest, 2022

Languedoc-Roussillon

Si Mon Père Savait 11,5€ 56€
Bernard Magrez, Languedoc-Roussillon, 2022

Saint Chinian Une et Mille Nuits 64€
Canet Valette, Languedoc-Roussillon, 2022

Pic-St-Loup Drya 74€
Domaine Inebriati, Languedoc-Roussillon, 2022

Beaujolais

Saint-Amour Vieilles Vignes 48€
Domaine des Chers, Beaujolais, 2023

MORE THAN A BOTTLE

FOR MAGNUM-SIZED MEMORIES



WHITE

Pinot Gris Gottesgof Claude Bentz, Moselle, Luxembourg, 2021	110€
Riesling Grevenmacher Fels Clos des Rochers, Moselle, Luxembourg, 2022	120€
Macon Clos de La Crochette Heritier du Comte Lafon, Bourgogne, France, 2023	210€

ROSÉ

Studio by Miraval Perrin & Fils, Méditerranée, France, 2024	76€
Miraval Perrin & Fils, Provence, France, 2024	128€
Whispering Angel Château d'Esclans, Provence, France, 2023	160€

ROUGE

Punta Aquila Primitivo di Manduria Tenute Rubino, Puglia, Italy, 2020	88€
Vertente Niepoort, Douro, Portugal, 2017	128€
Haut-Médoc Château Fontesteaun, Bordeaux, France, 2021	130€
Margaux Château Siran, Bordeaux, France, 2019	240€
Rully 1^{er} Cru Preaux Jacqueson, Bourgogne, France, 2023	250€
Magari Bolgheri Ca'Marcanda Ca'Marcanda, Tuscany, Italy, 2018	400€

