PHILOSOPHY

WE DECONSTRUCT THE TRADITIONAL PLATE

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!

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 52,00 €
The ultimate tasting menu to share, let us know your preferences
Price per person.

FILL UP YOUR TABLE INCLUDING SUSHI 59,00 €
The ultimate tasting menu with sushi to share, let us know your preferences
Price per person.

LET'S SHARE

Follow us on Instagram

SUSHIS

BY CHEF LANSYA

Signature Dish

CHIRASHI BOWL 24,00 €
Salmon · Tuna · King Fish · Avocado · Sushi Rice

SPICY TUNA ROLL 23,00€
Tuna · Spicy Mayo · Avocado Cucumber · Furikake

TUNA SASHIMI 22,00€
Sliced Tuna · Citrus Wasabi

SALMON SASHIMI 19,00€
Sliced Salmon · Ponzu Sauce

TUNA TATAKI 22,00€
Seared Tuna · Ponzu Sauce

OPEN HAND ROLL 21,00€
Salmon · Tuna · King Fish

Signature Dish

LANSYA COMBO 54,00€
Assortment of Maki Rolls · Nigiri & Sashimi

SALMON CAKE 24,00 €
Sushi Rice · Spicy Mango Chutney Mango Caviar · Salmon · Tempura Balls (Flambé)

CRISPY TEMPURA MAKI 25,00 €
Breaded & Fried Crab Maki Roll · Salmon · Scampi · Spicy Sesame · Unagi Sauce

ROLL ASSORTMENT 28,00€
Chef's Choice of 12 Assorted Maki Rolls

NIGIRI ASSORTMENT 29,00€
Chef's Choice of 10 Assorted Nigiri

Signature Dish

HITCH ROLLS 28,00€
Avocado · Spicy Salmon · Ebi Tempura · Wasabi Mayo

SMALL BITES

EDAMAME 8,50 €
Salty & Spicy

CHICKPEA PANISSE 7,50€
Baked Chickpea Sticks · Vegan Cajun Cream

CRISPY CAULIFLOWER LOLIPOP 11,00€
Cauliflower · Panko & Filo · Truffle Mayonnaise

EGGPLANT^3 16,00€
Babaganoush · Char-grilled Eggplant · Eggplant Puree · Tomato Coulis

ROBATA BEEF YAKITORI 19,00€
Char-grilled Beef Sirloin · Green Asparagus · Yakitori Sauce

ROBATA CHICKEN YAKITORI 16,00€
Char-grilled Chicken Tigh · Wild Broccoli · Yakitori Sauce

SPICY CHICKEN POPS 16,00€
Crispy Roasted Chicken Wings · Thai Basil · Chili

MUHAMARA 14,00€
Signature Dish
Lebanese Muhamara · Walnuts · Pomegranate · Arabic Bread

SHRIMP POPCORN 19,00 €
Signature Dish
Shrimp cubes · Tempura · Sriracha Mayonnaise

BAO THE PORK 15,00 €
Bao Bun · Slow-Cooked Pork Belly · Lime Glaze · Sesame

BAO THE CHICKEN 14,50€
Bao Bun · Boneless Chicken Wings · Tomato Salsa · Rucola

CRISPY GYOZA 14,00€
Chicken & Vegetable · Lime Glaze · Sesame · Coriander

SMALL JAPANESE SALAD 8,50€
Edamame · Fresh spinach sprouts · Green Salad Sesame· Mixed Nuts · Wild Broccoli · Yakitori Sauce

SPICY NOODLES 9,00€
Soybean Sprouts · Edamame Beans · Chili Pepper

FRIES 5,00€
Cajun Spice

SWEET POTATO FRIES 7,00€
Cajun Spice · Chili Sauce

TRUFFLE MASHED POTATOES 8,00€

WOK VEGETABLES 10,00€
Mixed Vegetables · Soy Sauce · Mirin

SUSHI RICE BY LANSYA 4,00€
Lime Zest · Furikake

LARGE BITES

BEEF YAKINIKU 25,00 €
Sliced Beef Fillet · Ginger · Garlic
Yakiniku Sauce

MISO COD FISH 32,00€
Signature Dish
Miso Marinated Cod Fish Grilled In Banana Leaf

12H BLACK PORK RIBS 20,50€
Black Pork Ribs · BBQ Sauce · Lime Glaze

BEEF TATAKI 21,00€
Seared Beef Filet · Citrus Dressing ·
Kizami Wasabi · Soy Sauce

BEEF TATAR & WASABI 21,00€
Signature Dish
Handcut Beef Filet · Kizami Wasabi ·
Capers · Yuzu

HEAVY GRILLED CAULIFLOWER 19,00€
Signature Dish
Cauliflower · Muhamara · Walnuts
Pomegranate

KK'S BBQ CHICKEN 23,00€
Yellow Chicken Thigh · Marinated In Secret Recipe

GAMBAS³ 29,00€
3 Kinds Of Shrimps Sautéed After A Classic
Portuguese Recipe · Garlic, Garlic... and Garlic :-)

* KOBE A5 RIBEYE 170,00 €
Signature Dish
220g Charcoal-Grilled Kobe Ribeye Steak
Japan Import - Sliced · Hoisin Jus

* KOBE BURGER 32,00 €
Japanese Milk Bread · 30% A5 Kobe Beef
70% Luxembourgish Beef · Bacon · Burger Sauce
Cheddar Melt – Including French Fries

WAGYU BEEF FILET 49,00€
220g Charcoal-Grilled Wagyu Beef Fillet
Porcini Mushroom · Wild Broccoli

SWEETS

FLOWER POT 10,00 €
Signature Dessert

Kefir Lime Cream · White Lemon Compote · Charcoal Crumble

CACAO BEAN 11,00€

Chocolate Mousse

LEMON 11,00€

Lemon Cream

PORNSTAR TARTLETTE 13,00€
Signature Dessert

Tartlette · Passionfruit · Coconut · Yuzu · Mint

CAKEPOPS 2.0 11,00€

3 Pieces

CAFE GOURMAND 13,00€

Mini Desserts · Hot Drink

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 GLASS

ROSÉ

PRÉLUDE IANIRA 9,50 €
Mathis Bastian, 2024

STUDIO BY MIRAVAL 7,50 €
Perrin & Fils, Côtes de Provence, 2024

MIRAVAL 13,50 €
Perrin & Fils, Côtes de Provence, 2024

WHITE

MOSCATO D'ASTI DOCG - LA GATTA 7,00 €
Vite Colte, Piedmont, Italy, 2024

PINOT GRIS GRAND PREMIER CRU 8,50 €
Clos des Rochers, 2023

RIESLING AHN VOGELSANG BIO 9,00 €
Domaine Schmit-Fohl, 2024

BUEDEN BIO 8,00 €
Domaine Aly Duhr, 2024

CHARDONNAY MÂCON-VILLAGE 8,50 €
Domaine Barraud, Bourgogne, 2022

GEWÜRZTRAMINER TERRES ÉPICÉES 10,00 €
Dopff au moulin, Alsace, 2022

BUBBLES

CRÉMANT ALICE HARTMANN 13,50 €
Brut

CRÉMANT ALICE HARTMANN 15,00 €
Rosé

CHAMPAGNE VEUVE CLICQUOT 19,50 €
Brut

CHAMPAGNE VEUVE CLICQUOT 22,00 €
Rosé

RED

SI MON PÈRE SAVAIT 11,50 €
Bernard Magrez, Languedoc-Roussillon, 2022

GRANDE RÉSERVE 9,50€
Pierre Amadieu, Vallée-du-Rhône, 2022

PUNTA AQUILA PRIMITIVO DI MANDURIA 9,50€
Tenute Rubino, Puglia, 2021

QUINTA COVAO RESERVE 11,00€
Quinta do Covao, Dao, 2020

ROBLE D.O. 8,00€
Alvides, Duero, 2022

PINOT NOIR AHN GOELLEBOUR BIO 12,00€
Domaine Schmit-Fohl, 2024

CAN'T FIND YOUR FAVOURITE?
JUST ASK THE WINE MENU!

APERITIFS

COCKTAILS

APEROL 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 0.0% TONIC 12,50 €
Crodino 0.0%, 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 14,50 € | 56,00 €
Glass or Bottle

VEUVE CLICQUOT BRUT 19,50 € | 135,00 €
Glass or Bottle

VEUVE CLIQUOT ROSÉ 20,50 € | 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 €
PERONI NASTRO AZZURRO 5,30 €
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 5,00 €

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 €

BUBBLES

LUXEMBOURG

Crémant Bubbly Brut	Glass: 8,00€ Bottle: 38,00€
Crémant Alice Hartmann Brut	Glass: 13,50€ Bottle: 64,00€
Crémant Alice Hartmann Rosé	Glass: 15,00€ Bottle: 70,00€
Crémant Clos des Rochers	Bottle: 60,00€

FRANCE

Champagne Veuve Clicquot Brut	Glass: 19,50€ Bottle: 135,00€
Champagne Veuve Clicquot Rosé	Glass: 22,00€ Bottle: 150,00€
Champagne Perrier Jouet Brut	Bottle: 160,00€
Champagne Perrier Jouet Belle Epoque	Bottle: 420,00€
Champagne Fleur de Miraval Brut	Bottle: 400,00€
Ruinart Brut	Bottle: 135,00€ Magnum: 280,00€
Ruinart Blanc de Blanc	Bottle: 185,00€ Magnum: 380,00€
Ruinart Rosé	Bottle: 195,00€
Dom Pérignon 2012	Bottle: 450,00€
Dom Pérignon 2009	Magnum: 1150,00€

ROSÉ WINE

LUXEMBOURG

Prélude Ianira Mathis Bastia, 2024	Glass: 9,50€ Bottle: 44,00€
Le 8 Domaine Schmit Fohl, 2023	Bottle: 46,00€

FRANCE

Studio by Miraval Perrin & Fils, Côtes de Provence, 2024	Glass: 7,50€ Bottle: 36,00€
Château de Font-Vive Bandol, 2024	Bottle: 44,00€
Signature Magali Figuière, Côtes de Provence, 2024	Bottle: 54,00€
Château les Crostes Cuvée Liam AOP Côtes de Provence, Côtes de Provence, 2023-24	Bottle: 60,00€
Miraval Perrin & Fils, Côtes de Provence, 2024	Glass: 13,50€ Bottle: 64,00€
Whispering Angel Château d'Esclans, Côtes de Provence, 2024	Bottle: 58,00€

WHITE WINE

LUXEMBOURG

Riesling Puits d'Or Bio — Bottle: 38,00€
Domaine Aly Duhr, 2024

Riesling Ahn Vogelsang Bio — Glass: 9,00€ / Bottle: 42,00€
Domaine Schmit Fohl, 2024

Riesling Gottesgof — Bottle: 55,00€
Claude Bentz, 2023

Pinot Gris Ahn Goellebour Bio — Bottle: 48,00€
Domaine Schmit Fohl, 2023

Pinot Gris Grand Premier Cru — Glass: 8,50€ / Bottle: 40,00€
Clos des Rochers, 2023

Pinot Gris Kolteschbierg — Bottle: 42,00€
Domaine Sunnen Hoffmann, 2023

Chardonnay Petite Fleur des Rochers AOP — Bottle: 64,00€
Clos des Rochers, 2022

Bueden Bio — Glass: 8,00€ / Bottle: 38,00€
Domaine Aly Duhr, 2024

Prélude Nanami — Bottle: 38,00€
Mathis Bastian, 2024

Fleur des Rochers AOP — Bottle: 86,00€
Clos des Rochers, 2018

Riesling Sous la Roche — Bottle: 72,00€
Château Pauqué, Abi Duhr, 2021-2023

GERMANY

Weisser Burgunder and Chardonnay — Bottle: 68,00€
Weingut Wittman, Rheinhessen, 2020

Riesling Alte Reben Van Volxem — Bottle: 58,00€
Van Volxem, Saar, 2023

Riesling 1 Lage Monzinger Niederberg — Bottle: 89,00€
Emrich Schoenleber, Nahe, 2021

Riesling GG Bockstein Van Volxem — Bottle: 93,00€
Van Volxem, Saar, 2023

WORLD

Moscato D'Asti DOCG - La Gatta — Glass: 7,00€ / Bottle: 34,00€
Vite Colte, Piedmont, Italy, 2024

Di Gallura — Bottle: 46,00€
Sella&Mosca, Sardinia, Italy, 2023

Chardonnay Rossj-Bass — Bottle: 140,00€
Gaja, Piedmont, Italy, 2020

Chardonnay Morning Fog - Central Coast — Bottle: 44,00€
Wente Vineyards, California, USA, 2021

Grüner Veltliner "Ried Kirchweg" Smaragd — Bottle: 120,00€
Hirtzberger, Austria, 2021

WHITE WINE

FRANCE

Vallée de la Loire

Sancerre blanc — Bottle: 60,00€
Roger Champault, Vallée de la Loire, 2023

Vallée du Rhône

Saint-Joseph — Bottle: 85,00€
Jean Louis Chave Sélection, Vallée du Rhône, 2023

Crozes-Hermitage Les Charneuses — Bottle: 72,00€
Mucyn, Vallée du Rhône, 2023

Châteauneuf-du-Pape — Bottle: 76,00€
Le Domaine du Vieux Lazaret, Vallée du Rhône, 2024

Le Temps est venu — Bottle: 46,00€
Domaine Stephan Ogier, Vallée du Rhône, 2023

Cairanne — Bottle: 55,00€
Pierre Amadieu, Vallée du Rhône, 2021

Languedoc-Roussillon

Chardonnay Guillaume — Glass: 7,00€ / Bottle: 34,00€
Languedoc-Roussillon, 2023

Chardonnay Morillon — Bottle: 38,00€
Jeff Carrel, Languedoc-Roussillon, 2023

Alsace

Gewürztraminer Terres Epicées — Glass: 10,00€ / Bottle: 48,00€
Dopff au moulin, Alsace, 2022

Bourgogne

Chardonnay Macon Village — Glass: 8,50€ / Bottle: 40,00€
Domaine Barraud, Bourgogne, 2022

Chablis Vielles Vignes — Bottle: 60,00€
Domaine Bessin Tremblay, Bourgogne, 2022

Pouilly-Fuissé — Bottle: 95,00€
Domaine Vincent, Bourgogne, 2022

Chassagne-Montrachet — Bottle: 145,00€
Bertrand Bachelet, Bourgogne, 2023

Puligny-Montrachet — Bottle: 160,00€
Jean Marc Pillot, Bourgogne, 2022

Meursault — Bottle: 195,00€
Joseph Drouhin, Bourgogne, 2022

Hautes Côtes de Beaune — Bottle: 90,00€
Domaine Françoise et Denis Clair, Bourgogne, 2023

Saint Véran — Bottle: 83,00€
David Bienfait, Bourgogne, 2023

Bordeaux

Sauterne — Bottle: 110,00€
Château Rieussec, Bordeaux, 2022

Graves — Bottle: 52,00€
Château tourteau chollet, Bordeaux, 2018

RED WINE

FRANCE

Vallée de la Loire

Sancerre Les Pierris — Bottle: 59,00€
Roger Champault, Vallée de la Loire, 2024

Chinon — Bottle: 92,00€
Bernard Baudry, Vallée de la Loire, 2020

Bourgogne

Hautes Cotes de Nuits — Bottle: 85,00€
Lupé-Cholet, Bourgogne, 2022

Gevrey-Chambertin — Bottle: 130,00€
Domaine Marchand Grillot, Bourgogne, 2017

Vosne Romanée — Bottle: 185,00€
Gerard Mugneret, Bourgogne, 2016

Chorey les Beaune — Bottle: 90,00€
Rodolphe Demougeot, Bourgogne, 2021

Savigny-les-Beaune — Bottle: 92,00€
Jean Marc Pillot, Bourgogne, 2023

Pernand-Vergelesses 1er Cru Les Fichots — Bottle: 115,00€
Domaine Jean-Baptiste Boudier, Bourgogne, 2023

Beaune 1er Cru — Bottle: 120,00€
Rodolphe Demougeot, Bourgogne, 2022

Mercurey Vieilles Vignes — Bottle: 92,00€
Domaine Faiveley, Bourgogne, 2022-23

Languedoc-Roussillon

Si Mon Père Savait — Glass: 11,50€ / Bottle: 56,00€
Bernard Magrez, Languedoc-Roussillon, 2022

Saint Chinian Une et Mille Nuits — Bottle: 64,00€
Canet Valette, Languedoc-Roussillon, 2022

Pic-St-Loup Drya — Bottle: 74,00€
Domaine Inebriati, Languedoc-Roussillon, 2022

Sud-Ouest

Cahors — Bottle: 62,00€
Château du Cèdre, Sud-Ouest, 2022

Beaujolais

Saint-Amour Vielles Vignes — Bottle: 48,00€
Domaine des Chers, Beaujolais, 2023

Vallée du Rhône

Le Temps est Venu — Bottle: 40,00€
Domaine Stephan Ogier, Vallée du Rhône, 2022

Grande Réserve — Bottle: 44,00€ / Glass: 9,50€
Pierre Amadieu, Vallée du Rhône, 2022

Crozes-Hermitage — Bottle: 82,00€
Domaine du Colombier, Vallée du Rhône, 2023

Saint-Joseph Poivre et Sol Bio — Bottle: 86,00€
François Villard, Vallée du Rhône, 2022

Cote-Rotie Colline de Couzou — Bottle: 125,00€
P&C Bonnefond, Vallée du Rhône, 2021

Vacqueyras Les 2 Monardes — Bottle: 70,00€
Domaine La Monardiere, Vallée du Rhône, 2023

Gigondas Cuvée Tradition — Bottle: 86,00€
Domaine Gour de Chaulée, Vallée du Rhône, 2023

Châteauneuf-du-Pape — Bottle: 110,00€
Domaine Clos du Calvaire, Vallée du Rhône, 2021

Bordeaux

Lalande De Pomerol — Bottle: 56,00€
Château Croix Saint-André, Bordeaux, 2022

La Tour du Pas Saint Georges — Bottle: 56,00€
Château la Tour du Pas, Bordeaux, 2019

Saint-Émilion — Bottle: 58,00€
Cheval Noir, Bordeaux, 2022

Haut Médoc — Bottle: 65,00€
Château Fontesteau, Bordeaux, 2019

Château La Tour de By — Bottle: 68,00€
Médoc, 2020

Charme Saint-Estephe — Bottle: 80,00€
Château Cos Labory, Bordeaux, 2018

Haut Brion Les Demoiselles de larrivet — Bottle: 96,00€
Pessac Leognan, 2016

Château Simard Saint Emilion Grand Cru — Bottle: 96,00€
Famille Vauthier, Bordeaux, 2015

Château Haut-Bages Monpelou — Bottle: 110,00€
Bordeaux, 2019

Margaux — Bottle: 120,00€
Château Siran, Bordeaux, 2019

Pomerol — Bottle: 132,00€
Château La Grave, Bordeaux, 2019

RED WINE

ITALY

Piedmont

Barbaresco — Bottle: 110,00€
Moccagatta, Piedmont, 2019

Barolo — Bottle: 120,00€
Domaine Clerico, Piedmont, 2020

Veneto

Valpolicella Ripasso — Bottle: 44,00€
Castellani, Veneto, 2020

Puglia

Punta Aquila Primitivo di Manduria — Glass: 9,50€ / Bottle: 44,00€
Tenute Rubino, Puglia, 2021

Negroamaro — Bottle: 64,00€
Maseria Li Veli, Puglia, 2022

Tuscany

Chianti Classico — Bottle: 60,00€
Barone Ricasoli, Tuscany, 2022

Poggio Alle Mura — Bottle: 78,00€
Castello Banfi, Tuscany, 2022

Uno — Bottle: 145,00€
Tenutae di Carleone, Tuscany, 2021

Antinori Tignanello — Bottle: 200,00€
Antinori, Tuscany, 2021

Sassicaia — Bottle: 475,00€
Tenuta San Guido, Tuscany, 2020

WORLD

Austria & Germany

Pinot Noir — Bottle: 75,00€
Markus Molitor, Germany, 2019

Gabarinza — Bottle: 110,00€
Heinrich, Burgenland, 2017

USA

Zinfandel Beyer Ranch - Napa Valley — Bottle: 48,00€
Wente Vineyards, California, 2021

Ouverture Nappa Valley — Bottle: 240,00€
Opus One, California, 2021

Australia & New Zealand

Opal Ridge New South Wales — Bottle: 31,00€
Opal Ridge, Australia, 2021

Pinot Noir Cloudy Bay — Bottle: 130,00€
Cloudy Bay, New Zealand, 2020

South America

Malbec Luigi Bosca — Bottle: 54,00€
Luigi Bosca, Argentina, 2023

Cabernet Sauvignon — Bottle: 60,00€
Terrazas de los Andes, Argentina, 2022

South Africa

Pinotage Zevenwacht — Bottle: 34,00€
Zevenwacht, South Africa, 2021

Allesverloren Cabernet Sauvignon — Bottle: 50,00€
Allesverloren, South Africa, 2021

RED WINE

LUXEMBOURG

Pinot Noir Ahn Goellebour Bio — Glass: 12,00€ / Bottle: 58,00€
Domaine Schmit Fohl, 2024

Pinot Noir Prototype AOP — Bottle: 105,00€
Clos des Rochers, 2022

PORTUGAL

Quinta Covao Reserve — Glass: 11,00€ / Bottle: 54,00€
Quinta do Covao, Dao, 2020

Vertente — Bottle: 64,00€
Niepoort, Douro, 2021

Roquette & Cazes — Bottle: 70,00€
Quinta do Crasto, Douro, 2022

SPAIN

Roble D.O. — Glass: 8,00€ / Bottle: 38,00€
Alvides, Duero, 2022

Rioja Lindes de Remelluri — Bottle: 70,00€
Remelluri, Rioja, 2021

Vega Sicilia Valbuena — Bottle: 220,00€
Vega Sicilia, Duero, 2018

MORE THAN A BOTTLE

WHITE

Pinot Gris Gottesgof — Magnum: 110,00€
Claude Bentz, Moselle, Luxembourg, 2021

Riesling Grevenmacher Fels — Magnum: 120,00€
Clos des Rochers, Moselle, Luxembourg, 2022

Macon Clos de La Crochette — Magnum: 210,00€
Heritier du Comte Lafon, Bourgogne, France, 2023

ROSÉ

Magnum Studio by Miraval — Magnum: 76,00€
Perrin & Fils, Méditerranée, France, 2024

Miraval — Magnum: 128,00€
Perrin & Fils, Provence, France, 2024

Whispering Angel — Magnum: 116,00€
Château d'Esclans, Provence, France, 2023

RED

Punta Aquila — Magnum: 88,00€
Tenute Rubino, Puglia, Italy, 2020

Vertente — Magnum: 128,00€
Niepoort, Douro, Portugal, 2017

Haut Médoc — Magnum: 130,00€
Château Fontesteau, Bordeaux, France, 2021

Margaux — Magnum: 240,00€
Château Siran, Bordeaux, France, 2019

Rully 1er Cru Preaux — Magnum: 250,00€
Jacqueson, Bourgogne, France, 2023

Magari Bolgheri Ca'Marcanda — Magnum: 400,00€
Ca'Marcanda, Tuscany, Italy, 2018