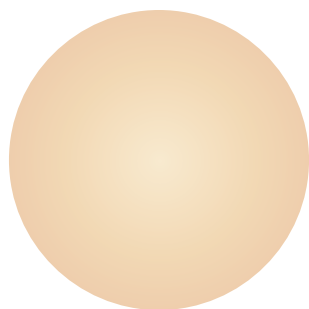




YOU'RE INVITED

Cyrill turns 30

Rooftop celebration above Zurich



La Muña — Rooftop Bar

La Réserve Eden au Lac, Zurich

Friday, 17 July 2026 · from 18:30

The Evening

PROGRAMME

An elegant, relaxed summer evening on the rooftop — Nikkei-style bites (Peruvian-Japanese), a drink in hand, and the sunset over Zurich as the highlight. No strict schedule, just good food, good people and a toast to turning 30.

18:30

Welcome & first drinks

Arrival on the rooftop terrace, a glass of champagne to start

18:45

Apéro & mingling

The first flying bites arrive while the sun is still up

19:45

A few words from Cyril

A short welcome & toast

20:00

Dinner continues

The second wave of food, wine flowing

~21:15

Sunset toast

Champagne as the sun goes down — bring your cameras

21:30

Birthday cake

Cutting the cake at dusk

till 23:00

Relaxed finish

Cocktails, music and good company

To Eat

LA MUÑA · FLYING MENU

Our food travels to you throughout the evening — a journey through La Muña's Nikkei kitchen, where Japanese precision meets Peruvian soul.

CEVICHEs & CRUDOS

Maguro Ceviche

Red tuna, green shiso, red onion, rayu oil, cucumber, rocoto sauce

Suzuki Ceviche

Seabass, black truffle, lime, coriander, garlic chips, sesame sauce

Hamachi Nigiri

Yellowtail over seasoned sushi rice

SUSHI

Spicy Tuna Roll

Tuna, avocado, shiso, tempura flakes

Salmon Roll

Salmon, cucumber, takuan, salmon tartar, rice chips, citrus-wasabi sauce

CALIENTE

Crispy Maguro

Tuna tartare, jalapeño, spring onion, spicy mayonnaise, fried rice

Crispy Guacamole

Guacamole, avocado, cashew nuts, jalapeño, fried rice

Gindara

Black cod marinated in miso, daikon purée, salsify, platano

Chicken Gyoza

Chicken, black truffle, truffle emulsion, aonoriko oil

DULZOR — SWEETS

Mochi Selection

A variation of traditional hand-made mochi

Chocolucuma

Peruvian lucuma, chocolate sablé, andoa namelaka

Please let us know of any allergies or dietary requirements — there are vegetarian options too.

To Drink

COCKTAILS & MOCKTAILS

COCKTAILS

Famous Peach

*Peach sake, mandarin sake, champagne,
smoked orange*

Nikkei Nectar

Pisco, yuzu, wasabi, egg white

Yūhi Fizz

Shōchū, plum umeshu, rice orgeat, lime, soda

MOCKTAILS · 0.0%

Innocent Peach

Peach, smoked orange, sparkling "wine"

Japonesito

Seedlip Groove, yuzu, wasabi, egg white

Asahi Fizz

Martini Floreale, rice orgeat, lime, soda

THE CELLAR

CHAMPAGNE

Jeeper "Grand Assemblage"

1er Cru, Brut · Champagne, France

WHITE

Brivio "Ronco Bain", Sauvignon Blanc

Ticino, Switzerland

RED

David Moret, Pinot Noir

Bourgogne, France

Also a selection of beers, soft drinks, mineral waters, coffee & tea throughout the evening.