

## **[COSMIC CUISINE]**

cosmic cuisine ist weniger ein klar umrissener küchenstil als vielmehr ein begriff aus der zeitgenössischen gastronomieszene. gemeint ist eine offene, grenzüberschreitende art zu kochen, in der einflüsse aus italien, asien, der levante und frankreich selbstverständlich nebeneinanderstehen. auf den tisch kommen barfood und small plates – reduziert auf das wesentliche, produktfokussiert und ohne formale strenge. die zutaten geben den ton an, während kulturelle grenzen zunehmend in den hintergrund treten.

[FLATBREADS]

**CHERRY TOMATO 17**

whipped feta. ponzu-honey. cherry tomatoes. chives.

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**SPICY SALAMI 16**

fior di latte. spicy salami. piparras. parmesan.

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**BEETROOT 17**

tomato. marinated beetroot. stracciatella. pistachio. garlic.

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**HAWAII 16**

roasted porchetta. marinated pineapple.  
green chilli. pickled red onion.

[DISHES]

**GILDAS 8**

manzanilla olives. piparras. anchovies.

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**ANCHOVIES BRIOCHE 12**

john baker brioche. chilli butter. stracciatella. anchovies.

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**VITELLO TONNATO 18**

veal (ch). tuna. ponzu. capers. katsuobushi. leek oil.

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**BASIL ROSEMARY  
FRIES 8**

fries. parmesan. rosemary. basil.

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**ROASTED CABBAGE 15**

cabbage. sesame. ginger. lemon. pickled onions. chives.

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**BOURDAIN'S  
FAVOURITE SANDWICH 17**

john baker bun. mortadella. provolone. mayo.  
dijon mustard. pickles.

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**FRIED EGLI 14**

egli-filets. yuzu-aioli.

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**MOUSSE  
AU CHOCOLAT 7**

chocolate. whipped cream. olive oil. salt.

**[WINE BY THE GLASS]**

**1 d1 / 7.5 d1**

**GRILLO D'ALTURA**

**10/60**

floral, citrusy. fresh on the nose, fragrant and aromatic – typically grillo.

**ORANGE MOON. WABI SABI «NATUR»**

**10/60**

amber from skin maceration – delicate tannins, effortlessly easy to drink.

**NERO D'AVOLA**

**10/60**

fresh, balanced. red fruits and herbal spice – ready to drink.

**EUROPA ROSÉ**

**9/57**

light, effortless. red berries, a hint of citrus – the perfect companion for anything easy.

**[BUBBLES BY THE GLASS]**

**11/66**

**FRAUENPOWER FUSION «NATUR»**

fresh, juicy. rosehip and bitter orange in a dry, naturally sparkling lambrusco style.

**12/70**

**CAT NAT «NATUR»**

gentle, fine-bubbled. apricot and peach blossom with a light, natural fizz.

**9/57**

**L'ANIMA PROSECCO ROSÉ**

fruity, delicate. wild strawberries and peach blossom – lively and fresh.

**[BOTTLES]**

**72**

**CÔTE DE FLON «NATUR»**

crisp, saline. a blend of five grapes – pear, citrus zest and a silky yeast finish.

**72**

**REVOLUTION PINK SOLERA «NATUR»**

bright, structured. redcurrant and sour cherry with fine tannins and a long finish.

**66**

**FJELL 01 «GUT OHNE»**

light, botanical. rosemary and wild cranberry with a tonic-like finish – zero alcohol, full character.

## [BEER]

<b>SCHNEIDER LANDBIER</b>	4 dl	8
<b>TEGERNSEE HELL</b>	3.3 dl	8
<b>BROOKLY'N ALKOHOLFREI</b>	3.3 dl	7.5

## [SOFTS]

<b>COLA/ZERO</b>	4 dl	6
<b>3 CENTS PINK GRAPEFRUIT</b>	2 dl	6
<b>3 CENTS GINGER BEER</b>	2 dl	6
<b>ORGANICS VIVA MATE</b>	3.3 dl	7

## [ENERGY]

<b>RED BULL/SUGARFREE</b>	2 dl	7
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## [COCKTAILS]

### **MILO MULE** 18

absolut vodka. kinley ginger beer.  
green apple. yuzu.

### **STEREO SPRITZ** 16

lillet. suze. aperol. grapefruit.  
bergamot. rosé prosecco.

### **LA PAZ** 19

vida mezcal. aperol. amaro. lime.  
maraschino. pink pepper.

### **PALOMA 36** 19

olmeca tequila. vida mezcal. shiso.  
3 cents pink grapefruit. lime. salt.

### **PORNSTAR** 19

absolut vodka. vanilla. passion fruit.  
umeshu. rosé prosecco.

### 18 **AMARETTO SOUR**

disaronno amaretto. kabosu. lemon.

### 17 **RUBY'S TONIC**

red port wine. tonic water. lime. angostura. mint.

### 19 **ESPRESSO MARTINI**

absolut vodka. coffee liqueur. cold brew.

### 19 **SPICY MARGARITA**

olmeca tequila. basil cordial. lime. jalapeño.

### 18 **NEGRONI**

beefeater gin. campari. vermouth blend. amaro.

### 17 **GIN TONIC**

beefeater gin. kinley tonic.

## [MOCKTAILS]

### **ENCORE** 15

coldbrew. cocoa. jsotta senza.  
blackberry. lemon. mint.

### **GREEN VELVET** 15

beefeater 0.0%, lemon, basil cordial.



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Öffnungszeiten:  
Mittwoch bis Samstag ab 17 Uhr,  
Sonntag geschlossen

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Schweizer Franken und  
inklusive MwSt..

Wir akzeptieren nur  
cashless Zahlungen.