



A MAGYAROK KINCSÉ
NEMZETI IDENTITÁSUK.
ERŐT AD ÉS
ÖSSZEKÖTI ÖKET.

ALLERGÉNEK/ALLERGENS



laktóz
lactose



glutén
gluten



tojás
egg



mustár
mustard



diófélék
nuts



szezám
sesame seed



szója
soy



mogyoró
peanuts



hal
fish



rák
crustacean shellfish



zeller
celery



szulfidok
sulphites



kén-dioxid
sulfur dioxide

Az allergénekkal és az esetleges változtatási lehetőségekkel kapcsolatban érdeklődj kollégáinknál.

Ételeink az összetevőként jelzett allergének mellett nyomokban tartalmazhatnak további allergéneket.

Áraink az ÁFÁ-t tartalmazzák és forintban értendők. A számla végösszegére 12% szervízdíjat számolunk fel.

Ask our colleagues about allergens and possible changes. Our prices are in HUF and include VAT.

In addition to the allergens indicated as ingredients, our foods may contain traces of additional allergens.

We charge a 12% service fee on the total amount of the invoice.

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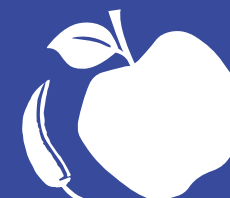
CHEF'S OFFER

PRESSED PORK KNUCKLE   3390 Ft
horseradish mayonnaise, radish salad

ZANDER STEW "KÁRPÁTI"    5990 Ft
STYLE, JASMINE RICE
king oyster mushroom

GYPSY-STYLE PORK ROAST  5290 Ft
fried onions, potato dumplings

BREADED BONE-IN PORK LOIN    5190 Ft
buttery potatoes with parsley, tomato salad






BREAKFAST

AMERICAN PANCAKES     2190 Ft
banana, chocolate sauce, chocolate shavings


EGGS BENEDICT      2990 Ft
English muffin, grilled ham, Hollandaise souce, poached egg

SCRUTON BREAKFAST   3990 Ft
Sunny-Side-Up Eggs, grilled Debrecen sausage, crispy bacon, baked beans, tomato, rocket, English muffin

PORRIDGE    1990 Ft
banana, blueberry, honey, chocolate flakes, hazelnuts

AVOCADO TOAST    2790 Ft
sourdough bread, boiled egg, rocket, tahini, red pesto, ricotta

EGG DISHES MADE WITH 3 EGGS, SERVED WITH SOURDOUGH BREAD

SCRAMBLED EGGS   2390 Ft

OMELETTE    2490 Ft

SUNNY-SIDE-UP EGGS   2390 Ft

+ AVAILABLE TOPPINGS 490 Ft
smoked ham, bell pepper, red onion, bacon

SANDWICHES

MILANO SALAMI KAISER ROLL    1590 Ft
Lollo lettuce, red pesto, tomato

SMOKED HAM, OLIVE CIABATTA  1690 Ft
Burgundy ham, tapenade, bell pepper

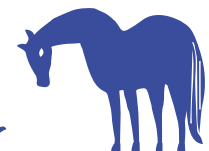
GOAT CHEESE CREAM, BAGUETTE    1890 Ft
cranberry, tomato, rocket, balsamic glaze

EGG, CHEESE, VEGAN PUFF BUN    2290 Ft
avocado, Gouda, chili mayonnaise







CHICKEN HAM CRUFFIN    1990 Ft
Lollo lettuce, cream cheese, cucumber

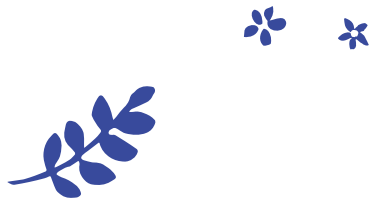
CHEESE AND BOLOGNA    990 Ft
BUTTERED CRESCENT ROLL
Gouda, cream cheese, pickled cucumber, Lollo lettuce

Please ask our colleagues about our current offer.
Sandwiches available until 11:30 a.m.



BARFOOD

- FRIED VEGETABLE BATONS**   1890 Ft
carrot, beetroot, parsnip, Sriracha Mayonnaise
- JULIENNE FRIES, TRUFFLE MAYONNAISE**   1590 Ft
- PANKO-CRUSTED SHRIMP, MANGO SAUCE**    1990 Ft


















APPETIZERS, SOUPS

- BEEF SOUP WITH SMALL SPIRAL PASTA**    2890 Ft
carrot, green peas, celeriac
- ROASTED DUCK LIVER WITH SAGE, APRICOT PURÉE, PISTACHIO**     3990 Ft
brioche, butter
- GREEK SALAD**   3990 Ft
black olives, feta, mint










MAIN COURSES

- DUCK BREAST, STEAMED CABBAGE, MASHED POTATOES**      5990 Ft
jus, puffed potato
- RED WINE-BRAISED BEEF CHEEK, BREAD SOUFFLÉ**    6690 Ft
pearl onion
- SALMON FISH CAKE, GREEN PEA STEW**     5290 Ft
green pea velouté
- RIGATONI, PISTACHIO PESTO, BUFFALO MOZZARELLA**    5190 Ft
Grana Padano



DESSERT

SIGNATURE DESSERTS

- SCRUTON APPLE**     1490 Ft
blonde chocolate mousse with cinnamon, apple ragout, walnut praline sponge cake
- SCRUTON TEA**    1490 Ft
tea foam, honey jelly, lemon cream, tea sponge cake

SEASONAL DESSERTS

- ROSE-RASPBERRY-LYCHEE**    1490 Ft
ruby chocolate sponge, rose-raspberry mousse, lychee gel
- PINK PEPPER-CRANBERRY-
-RUBY CHOCOLATE**    1490 Ft
pink peppercorn brownie, ruby chocolate mousse, cranberry gel
- CARAMEL-HAZELNUT-
-PASSION FRUIT SLICE**     1590 Ft
caramel mousse, hazelnut sponge, chocolate ganache, passion fruit gel, dark chocolate ganache
- PISTACHIO-AMARENA TARTE**     1990 Ft
baked pistachio and amarena cream, pistachio mousse
- PECAN ÉCLAIR**     1490 Ft
pecan praline, choux pastry

FREE-FROM DESSERTS

- COTTAGE CHEESE DUMPLING
WITH CHILI-MANGO**    1490 Ft
(lactose-free, gluten-free)
cottage cheese mousse, chili-mango gel, linzer crumble
- LIME AND COCONUT CAKE**   1490 Ft
(vegan)
coconut and lime sponge cake, coconut cream, lime curd
- FOREST FRUIT RICE PUDDING**   1490 Ft
(lactose-free, gluten-free)
rice pudding, forest fruit ragout, cocoa crumble
- PALEO PEACH-THYME-VANILLA**   1490 Ft
(paleo)
vanilla mousse, thyme sponge cake, white peach gel
- CHOCOLATE-STRAWBERRY-
-ALMOND**     1490 Ft
(lactose-free, gluten-free, sugar-free)
almond praline sponge, chocolate mousse, strawberry gel

COOKIES

- MATCHA-BROWN BUTTER-
-WHITE CHOCOLATE**    290 Ft
- HAZELNUT-DARK CHOCOLATE**   390 Ft
(paleo, vegan)
- APRICOT-LEMON**     290 Ft

MACARONS   

- LEMON** 690 Ft
- STRAWBERRY-MATCHA** 690 Ft
- SOUR CHERRY-POPPY SEED** 690 Ft
- CHOCOLATE-PASSION FRUIT** 690 Ft
- ORANGE-CREAM CHEESE** 690 Ft
- RUBY CHOCOLATE-PINK PEPPERCORN** 690 Ft



HOT BEVERAGES

ESPRESSO	790 Ft
DOUBLE ESPRESSO	990 Ft
AMERICANO	840 Ft
ESPRESSO MACCHIATO	840 Ft
CORTADO	890 Ft
CAPPUCCINO	1090 Ft
FLAT WHITE	1190 Ft
LATTE	1190 Ft
FLAVOURED LATTE	1690 Ft
<i>rum chocolate, pistachio, caramel, marzipan, vanilla</i>	
CHAI LATTE	1190 Ft
<i>cardamom, vanilla, sugar-free vanilla</i>	
DIRTY CHAI LATTE	1590 Ft
MATCHA LATTE	1590 Ft
TEA	1190 Ft
<i>black, Sencha green, raspberry-cherry-kombucha, coconut-kiwi-aloe vera, orange-eucalyptus rooibos, cherry-pomegranate</i>	
SCRUTON TEA	1190 Ft
<i>Assam and Darjeeling blend</i>	
HOT CHOCOLATE	
DARK, MILK, WHITE	1190 Ft
+ Choose your whipped cream	350 Ft
<i>vegan, mascarpone, crème brûlée</i>	
+ Choose your topping	250 Ft
<i>chocolate, pistachio, peanut</i>	
+ Choose your sauce	450 Ft
<i>rum chocolate, pistachio, caramel, marzipan, vanilla</i>	
+ Extra topping	
<i>Cookie</i>	190 Ft
<i>Macaron</i>	690 Ft
ALTERNATIVE MILK (0.2 L)	
LACTOSE-FREE	
RICE-ALMOND	
OAT	
PEA	200 Ft

SEASONAL

APPLE PIE CHAI LATTE	1490 Ft
<i>unfiltered apple juice, cardamom chai</i>	
RASPBERRY LATTE	1890 Ft
<i>raspberry, home-made vanilla syrup, espresso</i>	
FOREST FRUIT LATTE	1890 Ft
<i>forest fruit, home-made vanilla syrup, espresso</i>	
HOJICHA LATTE	1490 Ft
CLUB ORANGE	1490 Ft
<i>home-made orange cream, espresso</i>	
HOME-MADE DIRTY CHAI	1690 Ft
<i>home-made chai powder, espresso</i>	
BEETROOT SUPERFOOD LATTE	1890 Ft
<i>beetroot powder, espresso</i>	
SALTED CARAMEL CRÈME BRÛLÉE LATTE	1890 Ft
<i>home-made salted caramel syrup, crème brûlée foam, brown sugar</i>	



REFRESHMENTS

ESPRESSO TONIC	1490 Ft
MATCHA TONIC	1990 Ft
MATCHA MUSLINCA <i>cucumber-ginger Muslinca, matcha</i>	1990 Ft
STRAWBERRY BLACK TEA MATCHA <i>home-made strawberry syrup, vegan whipped cream</i>	1990 Ft
HOJICHA TONIC <i>+ Add extra flavours</i> <i>strawberry, strawberry-basil, basil-melon, apricot</i>	1690 Ft 300 Ft
HOJICHA APPLE <i>unfiltered apple juice, iced tea, simple syrup</i>	1890 Ft
BEETROOT TONIC <i>beetroot powder, tonic, sweet melon syrup</i>	1890 Ft
APRICOT-BEETROOT LATTE <i>home-made apricot syrup, beetroot powder, espresso</i>	1990 Ft
COFFEE PIÑA COLADA <i>pineapple syrup, coconut water, lemon juice, espresso</i>	1990 Ft
LEMONADE (0.4 L) <i>classic, strawberry, pineapple, passion fruit, mango, strawberry-basil, basil-sweet melon, apricot, sugar-free cucumber-lime</i>	1590 Ft
SCRUTON LEMONADE <i>unfiltered apple juice, home-made cinnamon syrup, lemon juice, espresso, soda</i>	1790 Ft
LÁPASTÓ JUICE (0,2 L) <i>Please ask our colleagues about our current offer.</i>	1290 Ft
COCA-COLA (0,33 L)	820 Ft
COCA-COLA ZERO (0,33 L)	820 Ft
ORANGE JUICE (0,1 L)	890 Ft
ARTONIC (0,2 L) <i>Indian tonic, cucumber tonic</i>	1290 Ft
MUSLINCA (0,25 L) <i>grapefruit-juniper, apple spritz, ginger-cucumber</i>	990 Ft
HOME-MADE ICED TEA (0.4 L) <i>black, Sencha green, raspberry-cherry-kombucha, cherry-pomegranate, coconut-kiwi-aloe vera orange-eucalyptus rooibos</i>	1490 Ft
FILTERED WATER	(0,35 L / 0,75 L)
STILL	440 / 790 Ft
SPARKLING	440 / 790 Ft

NON-ALCOHOLIC

NON-ALCOHOLIC WINE AND CHAMPAGNE	(0,1 L / 0,75 L)
DIVIN SAUVIGNON BLANC	1690 / 10990 Ft
FINES BULLES CHAMPAGNE	
ZEERO EXTRA DRY WHITE WINE	1290 / 8490 Ft
MOCKTAILOK	
NEGRONI	1990 Ft
GIN & TONIC	1990 Ft

ALL-TIME FAVOURITES

APEROL SPRITZ <i>Aperol, Prosecco, soda</i>	2890 Ft
MANHATTAN <i>Ezra Brooks 99 Proof, Miro Rosso, Angostura bitters</i>	2590 Ft
HUGO <i>Prosecco, St. Germain elderflower liqueur, mint, soda</i>	2290 Ft
OLD CUBAN <i>Takamaka Blanc, Angostura bitters, Prosecco, mint</i>	2190 Ft
CANONITA SPRITZ <i>Canonita, Prosecco, grapefruit, soda</i>	2990 Ft
MOJITO <i>Takamaka Blanc, mint, soda</i>	2190 Ft
BELLINI <i>Prosecco, peach juice</i>	2190 Ft

SEASONAL COCKTAILS

SPICED MANGO DAIQUIRI <i>Diplomático, mango purée, chili, unfiltered apple juice</i>	2990 Ft
AGAVE PASSION <i>Rooster Rojo Ahumado, blueberry juice, passion fruit syrup</i>	2190 Ft
ECLIPSE <i>Tanqueray blackcurrant, Prosecco, passion fruit syrup</i>	2990 Ft
SOLAT FLARE <i>Tenebris Pineapple, Cointreau, Midori, orange juice</i>	3290 Ft
PEAR-ADISE <i>Gin MG, Prosecco, St. Germain elderflower liqueur, lemon juice, pear juice</i>	2290 Ft
BETROOT NEGORNI <i>Gin MG, Campari, Miro Rosso, Heering Cherry Liqueur, beetroot</i>	2190 Ft
STRAWBERRY-MINT SANGRIA <i>St. Germain elderflower liqueur, white wine, mint, strawberry, cucumber</i>	2190 Ft
LADY MARMALADE <i>Bestillo Gönczi Peach Pálinka, apricot jam, lemon juice, honey, unfiltered apple juice</i>	2990 Ft
GREEN LEAF COLLINS <i>Absolut, basil, lemon juice, soda</i>	2190 Ft
APRICOT CLOUD <i>Shanky's Whip, lemon juice, tonic</i>	2790 Ft
QUINCE BOURBON <i>Ezra Brooks, quince, orange, rosemary</i>	2590 Ft
CANONITA VELVET <i>Canonita, Tanqueray Blackcurrant, mango syrup, lemon juice</i>	2290 Ft
ROUGE ROYALE <i>Brockmans Agave Cut, blueberry jam, unfiltered apple juice</i>	2990 Ft



BEER

DRAFT BEER

SOPRONI LAGER (0,3 L/0,5 L)	990 / 1190 Ft
GUINNESS (0,5 L)	1890 Ft

BOTTLED BEERS

SZENT ANDRÁS 1993 (0,33 L)	1290 Ft
SZENT ANDRÁS (0,33 L)	1990 Ft
APRICOT HAZY IPA	
HEINEKEN (0,33 L)	1190 Ft
HEINEKEN ALCOHOL-FREE (0,33 L)	1190 Ft
1664 BLANC (0,33 L)	1390 Ft
SOPRONI IPA (0,5 L)	1190 Ft

SHOTS

VODKA 4 CL

ABSOLUT BLUE	1290 Ft
AU VODKA	1690 Ft
TENEBRIS PINEAPPLE	1590 Ft

GIN 4 CL

GIN MG CLÁSSICA	1290 Ft
TANQUERAY BLACKCURRANT	1290 Ft
BROCKMAN'S AGAVE CUT	1990 Ft

PÁLINKA 4 CL

BESTILLO GÖNCI PEACH	1950 Ft
BESTILLO SOUR CHERRY	1950 Ft
BESTILLO STRAWBERRY	2990 Ft

TEQUILA 4 CL

ROOSTER ROJO AHUMADO	2490 Ft
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WHISKEY 4 CL

EZRA BROOKS BOURBON 99 PROOF	1590 Ft
JAMESON	1190 Ft
LAPHROAIG 10	2490 Ft

RUM 4 CL

TAKAMAKA BLANC	1190 Ft
DIPLOMATICO RESERVA	2190 Ft
DOS MADERAS 5+5	2590 Ft

LIQUEUR 4 CL

UNICUM	1190 Ft
JÄGERMEISTER	1190 Ft
APEROL	990 Ft
MIRO ROSSO	990 Ft
MIDORI	1290 Ft
COINTREAU	1190 Ft
CAMPARI	1090 Ft
CANONITA	1090 Ft
ST. GERMAIN	1890 Ft
LIMONCELLO	1190 Ft
HEERING CHERRY	1190 Ft
SHANKY' WHIP	1290 Ft
TUBI 60	2190 Ft



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BISTRO AND MORE

YOUR FEEDBACK IS
IMPORTANT TO US!

A VÉLEMÉNYED
FONTOS SZÁMUNKRA!



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