



Östarp's Gästgivaregård

"Food & beverages in fabulous Scanian surroundings"



Wedding menu



Wedding in an fabulous Scanian environment at Östarp's Gästgivaregård

Do you have marriage in mind. Why not let us here at Östarp arrange your wedding, of course with your desires in focus. Here at Östarp's the Vollmer family have arranged weddings since 1946, now in the third generation. We have always put local produce of the highest quality in the first room. This combined with the added value that we always use ecological produce as much as possible and that everything is home made from the beginning to the end.

Bellow you will find a suggested menu for your wedding. We have of course many more.

Aperitif (sparkling)

Rolls of Swedish unleavend bread filled with Skagen mix

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Salmon with white asparagus, luke warm basil cream & rolls with sundried tomatoes

1 glass 2006 Mineralstein vom Blauscheifer Riesling, Mosel-Saar-Ruwer, Germany

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Loin of Scanian fallow deer fried whole with roasted rootcrops, mushrooms from Hällesta, sugar peas, cep sauce & glazed new potatoes

2 glasses 2006 Letizia Syrah, Mondo del Vino, Sicily

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Raspberry sorbet baked in vanilla icecream with raspberry sauce, fresh berries & almond biscuit

1 glass 2004 Château Pierre-Bise, Coteaux du Layon Beaulieu, Loire, France

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Coffe & wedding cake

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Grapes, chips, candy & chocolate pralines

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Price per person including wedding decorations

725:-

Does this sound interesting? Do you have any questions, or if you would like to come and see first hand, please give us a call. We will book a time thats convenient for you.

Best regards

Gunilla & Lennart Vollmer with staff

Östarps Gästgivaregård

It dosen't get any more Scanian than this

Östarps Gästgivaregård | 270 35 Blentarp | Ph 046-802 29 | Fax 046-812 58