

Moss Restaurant

Awarded a Michelin star in 2023, Moss Restaurant transforms seasonal ingredients into adventurous gourmet experiences. The sophisticated restaurant is framed by stunning views of the volcanic landscapes, allowing guests to travel across Iceland by way of the kitchen's creations. The menus move effortlessly from the mountains to the farmlands to the rivers to the oceans, each dish a testament to the living heritage and diverse delights of Icelandic cooking.

Designed to harmonize with the surroundings, the restaurant also features a lounge and a wine cellar deep in the centuries-old lava.





Executive Chef Aggi Sverrisson

Born and raised in Iceland, Aggi Sverrisson was the chef patron and mastermind of London's renowned Texture Restaurant & Champagne Bar. Honored with a Michelin star in 2010, Texture retained this coveted award for ten remarkable years.

In 2020, Aggi returned to his native country, taking the Executive Chef position at Moss Restaurant where he integrates Asian flavors with local ingredients to create Moss's innovative, inventive, and inspired cuisine. With passion for his craft and broad knowledge of Iceland's endless bounty, Aggi is an explorer of the country's culinary frontiers, bringing a sense of adventure to Moss's ever-changing menus.







Set menu

Based on the finest, freshest ingredients, the multi-course set menu changes with the seasons, creating journeys born of purity and innovation. Prepared with passion, each dish brings seasonal flavors and beloved traditions together in a seamless way. Vegan set menus are also available.

7-course set menu: ISK 34,900

Add wines selected by our sommeliers:

Classic wine pairing: ISK 29,900

Prestige wine pairing: ISK 59,900

Kitchen's Table

The Kitchen's Table is an unforgettable dining event with an unobstructed view of the kitchen and the Moss team at work, as they craft inventive courses that bring tradition, adventure, and innovation together.

Paired with exceptional wines selected by expert sommeliers, the Kitchen's Table experience is a true gourmet celebration.

With maximum capacity of 6 guests, this intimate evening is an extraordinary journey through the culinary vision of Executive Chef Aggi Sverrisson.





Wine Cellar

The wine cellar is a cavern of multi-hued lava that erupted in the year 1226. The striking colors evoke sensations of cave paintings, but these walls—lined with wines from all over the world—were painted by the hand of nature.

Anchored by Old World wines from France's celebrated wine-growing regions—with a focus on Bordeaux and Burgundy—as well as selections from the classic vineyards of Italy, Spain, and Germany, the timeless heritage embodied by our wine list is complemented by wines from some of the preeminent New World wine producers of the Americas and Australia.

Wine tasting

Private wine tasting is available for individuals and small groups. Open every day from 12:00-17:00, the wine cellar is the perfect frame for a festive, intimate occasion in an unforgettable setting.

Contact us for options.

Terms

Moss Restaurant can accommodate parties of up to 8 guests, due to the limited capacity and high demand.

The Moss age limit is 12 years and the dress code is fine casual.

A deposit is required to guarantee a seat at Moss Restaurant.

Should it be necessary to cancel a reservation, please do so at least 72 hours before the scheduled dining experience. Unfortunately, deposits are non-refundable after that. Please call +354 420 8700 or email retreat@bluelagoon.is to cancel.

Punctuality is highly appreciated to ensure the best dining experience for all our guests. Therefore, we kindly request that guests honor the reservation time.



The Retreat
BLUE LAGOON ICELAND

For further information please contact us:
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