



## The Retreat

BLUE LAGOON ICELAND

### Iceland Calling

## Chef Aggi Sverrisson and Master Sommelier Clément Robert Come to Moss Restaurant For Two Extraordinary Nights

On May 10th and 11th, Moss Restaurant hosts two extraordinary nights of Icelandic cuisine as chef Aggi Sverrisson—the mastermind behind London’s Michelin-starred Texture—returns home to create a culinary journey inspired by the interplay of tradition and reinvention. From the Moss kitchen in the heart of a volcanic frontier, Aggi will conjure an exquisite, multi-course experience born of his imagination and made from Iceland’s freshest, purest seasonal produce. Master Sommelier Clément Robert will also feature in this unforgettable event, pairing each dish with a wine that complements and completes its savory possibilities. One Michelin-starred chef. One master sommelier. One otherworldly landscape. Two extraordinary nights.



Born in Iceland, Aggi Sverrisson is Chef Patron and owner of Michelin-starred Texture Restaurant and Champagne Bar in London. The recipient of numerous accolades, Texture was voted New Restaurant of Year by The Independent in 2007, received its first Michelin star in 2010—an honor it has retained for eight consecutive years—and was the highest scoring restaurant in Harden's London Restaurant Guide 2019. Aggi's cooking career began at the age of 18, leading him from Reykjavík to London to Luxembourg and back to England in 2002 where he joined Raymond Blanc at Le Manoir aux Quat'Saisons, the oldest two Michelin-starred restaurant in the country. Promoted to Head Chef in 2005, he launched his first independent venture in 2007—Texture.



Born in France, Clément Robert began his wine career at an early age, attending the hospitality school in Le Touquet and taking his sommelier degree at the age of 18 in Angers. Moving to England in 2006, he became head sommelier at the Hotel Du Vin Cambridge and won the Chaîne des Rôtisseurs' International Young Sommelier of the Year competition in 2009. Four years later, he was named UK Sommelier of the Year. Robert reached the pinnacle of his profession in 2015, passing the Master Sommelier exam and becoming one of 229 master sommeliers in the world. That same year, he took charge of wine buying for the Texture Restaurant Group, a position he held until 2019 when he joined Caprice Holdings as Group Head Sommelier & Wine Buyer.

## **Tasting menu**

ISK 15900

Classic wine pairing ISK 12500 / Prestige Wine pairing ISK 20500

## **Pea and mint**

### **New season asparagus**

Goat's cheese, olives, herbs

### **Icelandic langoustines**

Oscietra caviar, lemon verbena broth

### **Devon creedy carver duck**

Rhubarb, baby artichokes, morels

## **Pre-dessert**

### **New season strawberries**

Broad beans, cardamom, skyr

One Michelin-starred chef. One master sommelier.  
One otherworldly landscape. Two extraordinary nights

## **The Retreat**

BLUE LAGOON ICELAND

To enquire further, please contact us at [retreat@bluelagoon.is](mailto:retreat@bluelagoon.is) or +354 420 8700