



## Moss Restaurant

Exquisite reinventions of Icelandic cuisine. Recommended by the 2020 Michelin Guide, Moss occupies the highest point at Blue Lagoon Iceland, offering stunning views of the volcanic horizon. With menus that move effortlessly from the mountains to the rivers to the seas, each dish opens the door to the diverse delights of Iceland's endless bounty of nourishment.

## Aggi Sverrisson

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 its coveted award for ten remarkable years. Aggi brings a sublime sense of simplicity and adventure to Moss's ever-changing menus, integrating Asian flavors as he transforms seasonal ingredients into timeless gourmet experiences.

## Set Menus

Fresh. Local. Seasonal.

Everything is prepared with an affection for this island and a deep awareness of when and where ingredients are the freshest and most desirable.

Based on the finest, freshest local ingredients, our multi-course set menus change with the seasons. Vegan Set Menus available.

Set Menu | ISK 19900 - ISK 38800

Wine pairing | ISK 16900 - ISK 19900

*Price from January 1st, 2022*

*[For indication only, rates may change with short notice]*

