



The Retreat

BLUE LAGOON ICELAND

An Unforgettable Night of Moss Cuisine Paired With Boërl & Kroff Champagne

We invite you to join us on October 5, 2019 for an unforgettable evening of extraordinary cuisine and exquisite Champagne hosted by Patrick Sabaté and Stéphane Sésé—the founders of France's legendary Boërl & Kroff Champagne.

The event will feature a 5-course tasting menu—conceived by Michelin-starred Icelandic chef Aggi Sverrisson—that explores and reimagines Iceland's culinary heritage. Each dish will be paired with a Boërl & Kroff vintage by Master Sommelier Clément Robert, creating a sublime gourmet experience born of the savory interplay between Iceland and France.

Throughout the evening, against the stunning backdrop of a volcanic wonderland, Patrick and Stéphane will share their passions, their discoveries, and their challenges in their quest for transcendent Champagne.

October 5, 2019 at 19:00

ISK 34400 per person

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BOËRL & KROFF
Champagne

About Boërl & Kroff

Produced in France's Aube Valley on a tiny vineyard near Urville, Boërl & Kroff is one of the rarest, finest, most coveted Champagnes in the world. Originating in 1994 when Patrick Sabaté and Stéphane Sésé discovered several acres of land where a particular varietal of pinot noir was once cultivated for "extra dry" wines favored by Charles de Gaulle, the goal was to resurrect the dormant vineyard and create, in partnership with revered vintner Michel Drappier, champagne of unparalleled quality for private consumption. Upon the first harvest, however, the pinot noir treasures given up by the fertility of the land were an instant sensation, inspiring Patrick and Stéphane to expand the scope of their concept. Bottled in 1995 and decanted in 2007, the first vintage of Boërl & Kroff quickly entered the pantheon of elevated Champagne experiences, soon to be eclipsed by the 1996 edition which has been acclaimed as one of the best vintages of the 20th Century. To date, there have been just five releases of Boërl & Kroff, with each release consisting of no more than 3000 magnums. Ultimately, Boërl & Kroff has been lauded as a luxury that all Champagne aficionados must try at least once in their life.

Moss Restaurant is honored to join the rarified list of establishments who have been granted the right to offer this coveted Champagne.



Aggi Sverrisson

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 the Year by The Independent in 2007 and received its first Michelin star in 2010—an honor it has retained for eight consecutive years. It was also rated as London's #1 restaurant in the 2019 Harden's Guide.

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. He is currently Iceland's only Michelin-starred chef.



Clément Robert

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.



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To enquire further, please contact us at
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