



## 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

Savory. Seasonal. Sublime.

Based on the finest, freshest ingredients, our multi-course set menus change with the seasons, creating culinary journeys born of purity, authenticity, and innovation.

Prepared with a passion for perfectly timed sources, each dish is a masterpiece of seasonal taste sensations. Vegan set menus available.

5- course menu | ISK 21900

Wine pairing with 5-course menu | ISK 21900

7- course menu | ISK 24900

Wine pairing with 7-course menu | ISK 24900

*Occasionally, extra courses are available for an additional cost.*

*Prices from January 1, 2023.*

*Moss Restaurant can only accommodate parties of 8 guests or less, and only one table of 8 per evening.*

*With the restaurant's limited capacity and high demand, every seat is important.*

*If you need to cancel your reservation, please call +354 420 8700 or email [retreat@bluelagoon.is](mailto:retreat@bluelagoon.is) at least 48 hours prior to the booking.*

*In the event of a no-show or late cancellation, we will apply a non-refundable charge of ISK 15000 per person to the room bill.*

