

# The Retreat

BLUE LAGOON ICELAND

Moss Restaurant

## Moss Restaurant

Awarded a Michelin star in 2023, Moss Restaurant transforms seasonal ingredients into timeless gourmet experiences. In an atmosphere of sophisticated fine dining enhanced with stunning views of the volcanic landscape, guests can travel across Iceland by way of the sensational creations that emerge from the kitchen. The menus move effortlessly from the mountains to the farmlands to the rivers to the oceans, each dish becoming a testament to the living heritage and diverse delights of Icelandic cooking. Head chef Aggi Sverrisson—formerly of London’s legendary Texture—integrates Asian flavors with local ingredients to create Moss’s innovative cuisine.

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





## Head Chef Aggi Sverrisson

Born in Iceland and raised in Reykjavík, 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.

In 2020, Aggi returned to his native country, taking the Head Chef position at Moss Restaurant. Innovative, inventive, inspired—Aggi brings a sublime sense of adventure to Moss's ever-changing menus. With boundless passion for his craft and broad knowledge of Iceland's endless bounty of nourishment, Aggi is an explorer of the country's culinary frontiers, reinventing the past as he pushes the boundaries of the future.







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

5 course menu | ISK 29,900

Classic wine pairing with 5 courses | ISK 24,900

Prestige wine pairing with 5 courses | ISK 50,900

7 course menu | ISK 34,990

Classic wine pairing with 7 courses | ISK 29,900

Champagne pairing with 7 courses | ISK 44,900

Prestige wine pairing with 7 courses | ISK 59,900

## Wine Cellar

The Wine Cellar is a cavern of multi-hued, frozen-in-time lava that erupted in the year 1226. The striking colors in this geologic dominion evoke sensations of cave paintings, but these walls—lined with wines from all over the world—were painted by the volcanic 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.

### Tasting experiences

Offering private tastings every day from 12:00 to 16:00, the wine cellar unlocks the door to a festive, intimate occasion in a sublime and unforgettable setting. Whether you seek caviar and Champagne or wine and cheese, you will find pleasure and fulfillment in the tasting experience. After 17:00, the cellar hosts open tastings.





## Terms

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.

The Moss age limit is 12 years.

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 your booking. In the event of a no-show or late cancellation, we will apply a non-refundable charge of ISK 15,000 per person to the room bill. Likewise, punctuality is highly appreciated to ensure the best dining experience for all our customers, hence, we kindly request you to honor your reservation time.



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ICELAND

For further information please contact us:  
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