

Moss

Seven course tasting menu

15900

Scallops

Sorrel, apple, dill

Tomatoes

Gazpacho, avocado, croutons

Arctic char

Baby gem, lemon puree, caviar

King crab

Coconut, ginger, bok choy

Beef

Mushrooms, celeriac, horseradish

Pre-dessert

Skyr cheesecake

Strawberry soup, granita

Wine pairing - 16900

Selection of Icelandic cheese - 4100

If you have an allergy to any food products, please advise us prior to ordering.
All information on food intolerances and allergens is available.
Prices are in Icelandic Krona (ISK).

Moss

Five course tasting menu

13900

Scallops

Sorrel, apple, dill

Tomatoes

Gazpacho, avocado, croutons

King crab

Coconut, ginger, bok choy

Beef

Mushrooms, celeriac, horseradish

Skyr cheesecake

Strawberry soup, granita

Wine pairing – 14000

Selection of Icelandic cheese - 4100

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Moss

Vegan tasting menu

15900

Kale

Broccoli, pistachios

Beetroot

Basil pesto, hazelnuts

Black rice

Coconut, bok choy, muli

Eryngii mushroom

Broth, spelt, celeriac

Tofu

Semi-dried tomatoes, avocado

Pre-dessert

Cheesecake

Strawberry soup, granita

Wine pairing – 16900

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