

# Moss

Seven course tasting menu

15900

**Scallops**

Sorrel, apple, dill

**Tomatoes**

Gazpacho, avocado, croutons

**Arctic char**

Baby gem, lemon puree, Nordic wasabi

**King crab**

Coconut, ginger, bok choy

**Beef**

Mushrooms, celeriac, horseradish

**Pre-dessert**

**Chocolate coconut**

Textures

**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

## **Chocolate coconut**

Textures

Wine pairing – 14000

***Selection of Icelandic cheese - 4100***

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# Moss

Vegan tasting menu

15900

**Kale**

Broccoli, pistachios

**Beetroot**

Basil pesto, walnuts

**Black rice**

Coconut, bok choy, muli

**Eryngii**

Broth, spelt, celeriac

**Tofu**

Semi-dried tomatoes, avocado

**Pre-dessert**

**Cheesecake**

Strawberry soup, granita

Wine pairing – 16900

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