BAR MORO

EVENING MENU
December 2025

Marinated olives 45 ~ Spiced almonds 40

Oyster, calamansi mignonette & elderflower 40 / 110 / 210

Fried oyster & fennel "remoulade" 40 / 110 / 210

Potato chips, creme fraiche, miso, wasabi, chives & cured egg yolk 70

Shrimp toast, achiote, ajo blanco & lardo 75

Bread & olive oil 35

Scallop, white currant, pickled coriander seeds & mandarin oil 135

Langoustine, piquillo piperade, bisque, crouton & almond oil 135

Mandarin, castelfranco, unripe peach, persimmon & thai chili 120

Potato frico, emmentaler & parmigiano 135
' add truffle 50'

Rabbit plin, grape leaves, brown butter, rabbit jus & ubriaco rosso 210

Hake, mussels, coco bianco beans, vadouvan & mussel sauce 225

Duck breast, figs, black trumpet & two sauces 240

Miso icecream, passionfruit, bourbon & toasted vanilla 90

Caramel mousse, peanut praline, cocoa & black currant 90

~ 4-course chef's choice menu 495 ~

~ 4-glass wine pairing 400 ~

**Please address any allergies with the staff*

@barmorocph
www.barmoro.dk