

DODU

RÔTISSERIE FRANÇAISE



CHICKEN

Our chickens are Red Label Yellow Chickens. This premium breed of large size, initially from France, are now locally raised free-range in China. DODU's Chickens grow in peach and plum tree fields, eat exclusively natural grains and drink filtered water and are 100% hormone, steroid and antibiotic free. DODU was the first restaurant in China to be awarded the Best Chicken Award by the NGO CIWF (Compassion In World Farming) for our strict standards in sourcing our chickens

DODU SIGNATURE ROASTED CHICKEN

Traditional French recipespiced by our Chef. Extra virgin olive oil, rosemary and thyme

OUR SETS

ADD SOME SIDES & SAUCE

QUARTER 68
About 375gr, suggested for 1 person
Incl. 2 half sides + 1 sauce.

HALF 138
About 750gr, suggested for 2 persons
Incl. 2 sides + 2 sauces

WHOLE 268
About 1.5kg, suggested for 4 persons
Incl. 4 sides + 4 sauces

JUST THE CHICKEN

QUARTER CHICKEN 58
About 375gr, suggested serving for 1 person

HALF CHICKEN 108
About 750gr, suggested serving for 2 persons

A WHOLE CHICKEN 198
About 1.5kg, suggested serving for 4 persons

SMALL BITES

CHICKEN TENDERS 32
Five pieces of breaded free-range chicken served with BBQ, blue cheese or lemon pineapple sauce

PORK SKEWERS..... 22
Two pork belly skewers with seasonal pickled vegetables and parsley

CHICKEN NECKS..... 18
Four tasty marinated necks with coriander and paprika

CHICKEN BREAD..... 18
This grandma Mediterranean recipe is prepared with roasted chicken, lemon and mushrooms. Served with two types of mustard

BOUDIN ANTILLAIS..... 38
Handmade spicy blood sausage on roasted apples bed with pork crumbs

FRENCH TRADITIONS

FOIE GRAS EN POT 168
The French finest recipe of Foie Gras. (160gr). Comes with nut bread toasts

LES RILLETES DODU 48
Our recipe of Rillettes, elaborated with our DODU chickens and our mix of spices. Comes with baguette and pickles

SIDES 28

ROAST DRIPPING POTATOES
Cooked in the rotisserie oven with roast chicken juice

PEAS & CARROTS
Sweet peas and carrots sautéed with butter and mint

MUSHROOMS FRICASSEE
Forest mushrooms panned with chicken juice, thyme and spring spices

ALMONDS BROCCOLI
Fresh broccoli sautéed with almond butter

SAUCES 8

AÏOLI
Traditional French garlic mayonnaise

SAUCE DE SAIGON
Our spicy version of mayonnaise

SAUCE DU VOLAILLER
Elaborated with roast chicken juice

ROASTED SESAME SAUCE
Mix of parsley, mint and coriander with roasted sesame and fresh red chili

DESSERTS 32

CREME COLLEE AUX FLEURS
Vanilla cream topped with raspberry, lychee & rose

CREME CARAMEL
Chef's childhood egg flan recipe with French style caramel

MOELLEUX LIGEOIS
Soft heart dark chocolate cake topped with vanilla Chantilly

PAIN PERDU NANTAIS
Century old recipe from Nantes, topped with soft salted caramel

PORK

Iberic pork belly rolled with sage, parsley, mustard and cooked for two hours in the rotisserie oven

2 SLICES 200GR 78

INCLUDES 2 HALF SIDES + 1 SAUCE 88
THE SPECIAL SIDE: Tian de légumes
(Mediterranean vegetables cooked together in the oven)

5 THICK SLICES 1KG 288
comes with 1 special side + 4 sides and 1 special sauce + 4 sauces
Recommended for 3 to 5 people

DUCK 288

Cooked with apples, onion, butter, Calvados and Cider. Approximately 3kg. Comes with 2 special sides + 4 regular sides and 2 special sauces + 4 regular sauces - Booking 2 days in advance required

THE TWO SPECIAL SIDES: Calvados Apple stuffing, Tian de légumes
(Mediterranean vegetables cooked together in the oven)

THE TWO SPECIAL SAUCES: L'Orangette, Balsamic Cream

BOOKING PREFERRED AS WE ONLY PRODUCE LIMITED QUANTITY EVERY DAY.

SANDWICHES (HALF) 32 / (WHOLE) 48

SANDWICH POULET ESTRAGON
French baguette, DODU signature roasted chicken, sour cream and tarragon, with apple, grape and cherry tomatoes

ROASTED PORK SANDWICH
Pita bread, thinly sliced DODU roasted pork with Mediterranean vegetables and sweet relish

LE POULET MAYO
French baguette, DODU signature roasted chicken, aioli, salad, tomato and emmental cheese

LE BANH MI DE SAIGON
French baguette, DODU signature roast chicken, saigon sauce and asian herbs

ADD 10RMB FOR A PORTION OF SIDE OF YOUR CHOICE.

SALADS

TABOULE 48
Mediterranean style summer dish with herbs, nuts, vegetables and roasted chicken. Very popular in France in summer.
Great nutritional values

CHEF'S SALAD 58
with meat (pulled chicken and crispy bacon),

CHEF'S SALAD 48
without meat Typical Parisian salad. Mix of lettuce, tomato, eggs and homemade croutons. Comes with mustard and lemon seasoning.

DODU

RÔTISSERIE FRANÇAISE

HOMEMADE DRINKS 33cl 28

ADD RMB24 TO POUR 4CL OF YOUR FAVOURITE SPIRIT

VIRGIN BLOODY HUGO : homemade tangy smoothie blended with watermelon, lemon and our spices. A great boost of vitamins and an even better hangover cure!

HOMEMADE GINGER BEER : (non-alcoholic) our crafted interpretation of the ginger-beer, perfect for your blood circulation and natural aphrodisiac

BETTER THAN WATER : Infused lemon (Vitamin C) to prevent sicknesses, cucumber as a great antioxidant, chia seeds and strawberry for digestion.

CAFE PROVENCAL : Iced coffee with tonic water for the buzz, a shot of espresso for the energy and a hint of lavender to bring you to the South of France.

COCKTAILS 33cl / 1.5L 58 / 188

ADD RMB24 TO POUR 4CL OF YOUR FAVOURITE SPIRIT

JACQUELINE : The Lady in red. White wine, red fruits, sage and bubbles.

MADELEINE : South West of France cocktail with white wine, peach and our signature rosemary.

SYLVAINE : Cider based refreshing drink, with strawberry, raspberry, mint and a hint of vodka

EVERY WEDNESDAY,
JOIN US FOR OUR

BUY 1 GET 1 FREE
ON ALL OUR ALCOHOL BY GLASS
OUR SOFT AND HOMEMADE DRINKS

BEER

DRAFT BEER 42

BOTTLE BEER

VEDETT 38

MAREDSOUS 42

LEAFMANS 46

EASY JACK IPA 52

MAREDSOUS 8 38

FRENCH CIDER 42 / 160

CIDRE DE NORMANDIE ARTISANAL FOURNIER
Four types : Brut / Doux / Rosé / Poiré

WHITE WINE GLASS / BOTTLE

DOMAINE DE L'HERRE 42 / 160

MARQUILLE 260
France, Bordeaux, AOC

DOMAINE JEAN COLLET ET FILS 290
France, Chablis AOC, 2014, Chardonnay

ROSE WINE GLASS / BOTTLE

LA GALOPE 42 / 160
France, Côtes de Gascogne, 2015

RED WINE GLASS / BOTTLE

MONASTIER CABERNET SAUVIGNON 42 / 160
France, VDP Pays d'Oc, 2015, Cabernet Sauvignon

LOUP DANS LA BERGERIE 240
France, Saint Guilhem le Désert IGP, 2015, Grenache Syrah

DOMAINE PHILIPPE CHARLOPIN 320
France, Bourgogne AOC, 2013, Pinot Noir

CHATEAU MAS NEUF COMPOSTELLE 420
France, Costieres de Nîmes AOC, 2013, Syrah Mourvèdre Grenache

CHATEAU REYSSON CRU BOURGEOIS 580
France, Haut Medoc AOC, 2012, Merlot Cabernet Sauvignon/France

SPIRITS 4cl 48

YOU CAN SELECT IN OUR SOFT DRINKS LIST
THE MIXER OF YOUR CHOICE

FRENCH DIGESTIVES

GRAND MARNIER 58

RHUM ARRANGE 42
homemade rum marinated with fruits for 3 months minimum

COINTREAU 52

CALVADOS 58

COGNAC 62

RICARD 38

GET 27 48

OTHER DIGESTIVES

TEQUILA - PATRON XO CAFE 58

TEQUILA - JOSE CUERVO 42

RHUM - BRUGAL ANEJO 38

VODKA - STOLICHNAYA 48

BOURBON - JIM BEAM 48

GIN - GORDONS 46

COFFEE LIQUOR KAHLUA 52

SOFTS

THE CLASSICS 18
(COKE, FANTA, SODA ETC)

COCONUT WATER 25

ORANGINA 28

FRUIT JUICES 38
(CHECK OUR SELECTION AT THE COUNTER)

HEIKE MATE 28
(HERBAL TEA FROM SOUTH AMERICA)

WATER

SPARKLING: SAINT-GERON 37,5CL 30

SPARKLING: SAINT-GERON 75 CL 58

STILL: JOLIVAL 33CL 20

COFFEES

ESPRESSO 18

DOUBLE ESPRESSO 28

AMERICANO 28

LATTE 28