

THE
WES
BISTRO & BAR

THE WES

Welcome to The Wes – where Cape Town's culinary charm meets playful sophistication. Inspired by the whimsical world of Wes Anderson, every detail here is designed to spark your curiosity, lift your spirits, and remind you to have fun.

Our menu celebrates the essence of an upmarket French bistro, crafted with locally sourced, ethically and sustainably produced ingredients. Using classic French techniques and inventive twists, each dish reflects our commitment to exceptional quality. We take pride in the meaningful relationships we've built with our suppliers and the dedication of our team, believing that true hospitality stems from genuine care and attention to detail.

We're delighted to have you here – please relax, savour, and enjoy your time in our little corner of charm and whimsy at 55 Shortmarket Street.

— *Megan
Kritzinger*



Starters

Soup du Jour	95
Chicken Liver Parfait, Toast & Pickles	95
Grilled Asparagus , Heirloom Tomato Salad, Béarnaise	110
Rocket, Goats' Cheese & Oven Dried Tomato Salad, Toasted Pumpkin Seeds & Black Olive Crumbs	130
Smoked Trout, Sweet Corn & Buttermilk Blinis, Chive Crème Fraiche	145
Grilled Squid, Peppers & Capers en Croute, Tomato Saffron Dressing	165
Moules Mariniere	130
Steak Tartare	155



That's the kind of movie that I like to make, where there is an invented reality and the audience is going to go someplace where hopefully they've never been before. The details, that's what the world is made of.

WES ANDERSON

Main Course

Beetroot Tarte Tatin, Whipped Chèvre, Balsamic Glaze & Micro Herb Salad	175
Marinated Spring Vegetable Salad, Parsley & Almond Salsa	185
Moules Marinière with Frites	225
Fish of the Day, Confit of Fennel, Warm Nicoise Dressing	225
Cape Bouillabaisse: Local Line Fish, Mussels, Prawns, Calamari, Rouille, Croutons & Saffron	320
Roast Deboned Free-Range Half Chicken, Straw Potatoes, Garlic & Tarragon Butter	195
Duck Breast, Celeriac Mash, Sauce Poivrade	325
Steak Tartare	275
300gr Entrecote (Rib Eye), Frites & Cafe de Paris Butter	290
Roast Herb and Mustard Crusted Rack of Lamb, Ratatouille & Dauphinoise Potatoes	340
Sharing Plate – 600gr Chateaubriand (Fillet), Straw Potatoes, Oven Dried Tomatoes, Sautéed Mushrooms & Béarnaise	920

Sides

Side Salad	65
Frites	65
Dauphinoise Potatoes	65
Ratatouille	65



Dessert

Crème Brûlée	95
Seasonal Fruit Gratin, White Chocolate & Rum Sabayon	95
Dark Chocolate Pot de Crème & Macaron	110
Paris-Brest, Elderflower Crème Pâtissière & Candied Almonds	120



What a lovely evening. Would you care for a glass of champagne?

M. GUSTAVE
CONCIERGE AT THE GRAND BUDAPEST HOTEL

Our wine list is a showcase of the history and heritage of the Western Cape. We take pride in offering a variety of cultivars and blends that showcase the unique terroirs of Stellenbosch, Franschhoek, Hemel en Aarde, Swartland, Constantia, and beyond, ensuring every glass reflects the unique character of South Africa's world-class wine regions.

Wine List

CAP CLASSIQUE



Graham Beck Brut, Robertson	125		485
Graham Beck Brut Rosé, Robertson	125		485
Steenberg 1682 Brut Chardonnay NV, Constantia			510
Paul René Brut Rosé 2019, Robertson			600
Genevieve Chardonnay Brut, Bot Rivier			750

CHAMPAGNE

Moët & Chandon Brut Imperial, Champagne, France	420		2210
Moët & Chandon Brut Imperial Rosé, Champagne, France			2210
Veuve Clicquot Brut, Champagne, France			2550
Ruinart "R" De Ruinart Brut N/V Champagne, France			2900
Dom Perignon Blanc 2013			11 200
Veuve Clicquot La Grande Dame			11 280

HOUSE WINES



White ♦ Buitenverwachting Buiten Blanc, Constantia	75 185
Red ♦ Gabrielleskloof Red Blend, Bot River	95 240

SAUVIGNON BLANC

Lomond, Cape Agulhas	95 240
Springfield Life from Stone, Robertson	380
Iona, Elgin Highlands	480
Groot Constantia , Constantia	500
Ghost Corner, Cape Agulhas	720

CHENIN BLANC

Brookdale Mason Road	110 280
Mullineux Kloof Street, Swartland	400
Remhoogte Honey Bunch Reserve, Stellenbosch	740
Donkiesbaai Steen, Olifants River	820
Ken Forrester FMC, Stellenbosch	2 100

CHARDONNAY

Dewetshoff Limestone Hill Unwooded, Robertson	95 225
Spier Seaward, Stellenbosch	380
Creation, Hemel-en-Aarde Valley	520
Almenkerk, Elgin Valley	725
Hamilton Russell, Hemel-en-Aarde Valley	1 850

ROSE



Hill & Dale, Stellenbosch	85 190
Babylonstoren Mourvedre, Paarl	360
Delaire Graaf, Franschhoek	480
Minuty M, France	850

SHIRAZ

Eagles Nest, Constantia	125 320
Raka Biography, Stanford	450
De Grendal, Durbanville	550
Tamboerksloof, Stellenbosch	600
Luditte Shiraz	2 100

PINOT NOIR

Copper Pot Thorn & Daughter	135 340
Crystallum Peter Max Pinot Noir	780
Bouchard Finlayson Galpin Peak Pinot Noir, Hemel-en-Aarde	1 200

MERLOT

Rustenberg Stellenbosch	110 285
La Bri, Franschhoek	480
Thelema, Stellenbosch	500
Rainbows End, Stellenbosch	650

CABERNET SAUVIGNON

Ernie Els Big Easy, Stellenbosch	110 280
Springfield Whole Berry, Robertson	480
Uva Mira Mountain Vineyards The Mira, Stellenbosch	650
Le Riche, Stellenbosch	800

PINOTAGE

Kanonkop Kadette, Stellenbosch
Rijks Touch of Oak, Tulbagh
Beaumont, Botrivier



135 | 340
520
720

RED BLENDS

Saronsberg Seismic, Tulbagh
Anthonij Rupert Optima, Franschoek
Ataraxia, Serenity, Hemel-en-Aarde Valley
De Toren Edition Z, Stellenbosch

480
620
720
820

WHITE BLENDS / OTHERS

Paul Cluver Riesling, Elgin
Vondeling Babiana, Paarl

380
480

DESSERT WINES & PORT

Waterford Sweet Heatherleigh 375ml
Klein Constantia, Vin De Constance 2019

9
60
180

La Fin!

Please note: a 12.5% service charge is added to the total bill for all tables. Merci beaucoup!

Sunday Lunch

SET MENU

470 per person



STARTERS

Marinated Spring Vegetable Salad,
Parsley & Almond Salsa

or

Moules Marinière

or

Steak Tartare



MAINS

Beetroot Tarte Tatin, Whipped Chèvre,
Balsamic Glaze & Micro Herb Salad

or

Roast Deboned Free-Range Half Chicken,
Straw Potatoes, Garlic & Tarragon Butter

or

300g Entrecôte (Rib Eye), Frites &
Café de Paris Butter



DESSERT

Crème Brûlée



Fresh Saldanha Bay Oysters available
as an addition for R35 each.



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