

Starters

Oysters, Saldahna Bay	Each 45 Half a dozen 275
Chicken Liver Parfait, Toast & Pickles	95
Grilled Asparagus, Heirloom Tomato Salad, Béarnaise	125
Smoked Trout, Sweet Corn & Buttermilk Blinis, Chive Crème Fraiche	145

Moules Mariniere 135



Steak Tartare 165



To preserve the ambiance and dining experience for all our guests, we kindly ask that you refrain from using flash photography. Thank you for understanding and enjoying The Wes experience with us.

Main Course

Beetroot Tarte Tatin, Whipped Chèvre, Balsamic Glaze & Micro Herb Salad	185
Moules Marinière with Frites	225
Cape Bouillabaisse: Local Line Fish, Mussels, Prawns, Calamari, Rouille, Croutons & Saffron	325
Pan-Seared Chicken Supreme, Creamy Pommés Mousseline, Mushrooms Bordelaise & Haricot Verts	225
300gr Entrecote (Rib Eye), Frites & Café de Paris Butter	325
Roast Herb and Mustard Crusted Rack of Lamb, Ratatouille & Dauphinoise Potatoes	385

Sides 65

Side Salad
Roast Veg
Ratatouille
Frites
Dauphinoise Potatoes

Plats du Jour

TUESDAY

Dry Aged T-Bone & Frites
265

FRIDAY

600g Chateaubriand (Fillet), Straw Potatoes, Oven-Dried Tomatoes, Sautéed Mushrooms & Béarnaise – for two.
995

Dessert

Vanilla Bean Crème Brûlée	95
Kahlúa Dark Chocolate Mousse	125
Paris-Brest, Fresh Raspberries & Elderflower Crème	125
Macaron for the Table	Each 25

Assiette de Fromages

Selection of local cheeses of the day	155
Paired with a glass of dessert wine	65



Please note that we are a cashless establishment, accepting payments via card and SnapScan only.

For lunch and dinner services, a discretionary 12.5% service charge has been added to your bill, which your waiter will highlight to you. If a deposit was paid via DinePlan, it has been deducted from your total.



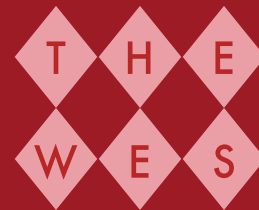
THE WES

Welcome to The Wes, an upmarket French bistro where Cape Town's culinary charm meets playful sophistication. Inspired by the whimsical world of film director Wes Anderson, every detail here is designed to spark your curiosity and lift your spirits.

Our menu embodies the heart of a bistro, crafted with locally sourced, ethically, and sustainably produced ingredients. Using classic French techniques alongside inventive twists, each dish showcases our dedication to exceptional quality. We cherish the meaningful relationships we've built with our suppliers and the commitment of our team, believing that true hospitality arises 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*



THE
WES
BISTRO & BAR

