

## Starters

Chicken Liver Parfait, Toast & Pickles	115
Salt & Pepper Squid Lightly Seasoned with Zesty Lemon Aioli	135
French Onion Soup	135
Summer Salad: Caramelised Figs, Cremezola, Candied Walnuts and Balsamic Glaze	175
The Wes Caesar Salad: Cos lettuce, Croutons, Anchovies, Shaved Parmesan, Creamy Dressing & Sous Vide Egg	165
Smoked Salmon Tartare, Fried Capers, Avocado Mousse & Crostini	165



Moules Marinière:  
Mussels steamed in  
white wine, cream,  
garlic & parsley

155 | 245



Steak Tartare:  
Hand-chopped beef fillet,  
prepared tableside with classic  
accompaniments & crostini

165 | 260

## Assiette de Fromages et Charcuteries

A selection of local cheeses of the day	195
A selection of three artisanal cured meats, paired with pickles & preserves	185
Paired with a glass of dessert wine	65

## Main Course

Wild Mushroom Medley, Olive Oil Pea Puree, Grilled Courgettes and Truffled Pommes Boulangère	185
Prawn and Mussel Linguini Pasta	255
Fish of the Day: Please See the Specials Board	
Pan-Seared Chicken Supreme, Creamy Pommes Mousseline, Mushrooms Bordelaise & Haricots Verts	255
Pan-Seared Duck Breast, Celeriac Mash & Sauce Poivrade	325
Boeuf Bourguignon: Slow Cooked in Red Wine Jus, Pommes Mousseline and Roasted Baby Vegetables	345
Entrecôte (Rib Eye 300gr) Handcut Frites & Café de Paris Butter	380
Chateaubriand (Fillet 600gr) Oven-Dried Tomatoes, Sautéed Mushrooms, Handcut Frites & Béarnaise – for two sharing	915

## Sides

79

Side Salad | Ratatouille | Handcut Frites | Roasted Vegetables

Truffled Pommes Boulangère:  
Thinly Sliced Potatoes, Infused with Truffle Oil,  
Baked in Rich Vegetable Stock, Finished with a Crisp,  
Golden Exterior

Pommes Mousseline:  
French-style Mash Made with Potatoes, Butter & Cream



## Dessert

Vanilla Bean Crème Brûlée	115
Ice Cream Profiteroles & Dark Chocolate Sauce	115
Hazelnut Paris-Brest	135
Parisian Hot Chocolate served with Cream and Homemade Marshmallows	145
Macaron for the Table	Each 25



## Coffee + Digestifs

Espresso	30   32	Grappa	85
Americano	40	Limoncello	70
Flat White	42	Frangelico	65
		Cognac (Hennessy VS)	75
		Cognac (Hennessy VSOP)	120

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.

Merci, et bon appétit.

# THE WES

Bienvenue

Welcome to The Wes Bistro & Bar!

Our all-day bistro where we celebrate the timeless charm of French dining with a touch of Cape Town character. At our heart, we are about quality, sophistication, and fun.

If you're wondering about the name (and the décor), it is a gentle nod to the whimsical world of filmmaker Wes Anderson, where colour, detail, and character combine to create a sense of wonder.

We wanted The Wes to feel the same – a little unexpected, a little cinematic, and always inviting.

Our menu stays true to the soul of a French bistro, built on classic techniques and timeless dishes, but with a contemporary twist that makes them our own. We use locally sourced, sustainable ingredients and work closely with trusted suppliers who share our values – because for us, true hospitality is rooted in quality, care, and connection.

At The Wes, we believe dining should be sophisticated, but never stiff; playful, yet always thoughtful. So please, relax, savour, and enjoy this little corner of charm on Shortmarket Street.

Bon appétit,

*Megan*  
XXX



THE  
WES  
BISTRO & BAR

