

Starters

Chicken Liver Parfait, Toast & Pickles	115
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

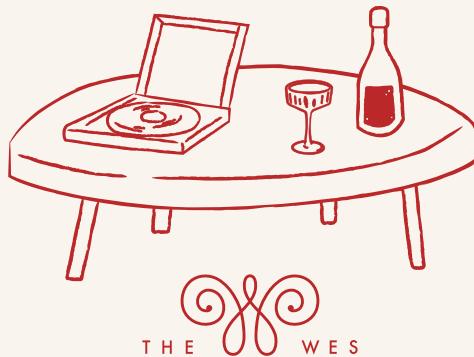
Main Course

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 Duck Breast, Celeriac Mash & Sauce Poivrade	325
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



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



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.

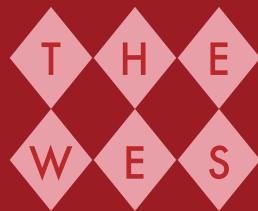
We wanted The Wes to feel the same – a little
unexpected, a little cinematic, and always inviting.

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