

## Starters

Caramelised Fig Salad with Cremezola, Candied Walnuts & Balsamic Glaze	165
Chicken Liver Parfait, Toast & Pickles	125
French Onion Soup: Buttered Onions soaked in Beef Stock and Deglazed with Wine & Gratinated with White Cheddar	135
Classic Caesar Salad: Cos lettuce, Croutons, Anchovies, Shaved Parmesan, Creamy Dressing & Poached Egg	160
Moules Marinière: Mussels Steamed in White Wine, Cream, Garlic & Parsley	155   245

### Tableside Tartare

Salmon Tartare:  
Served with fried capers, avocado mousse & crostini

165

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

165 | 260

## Assiette de Fromages et Charcuteries

A selection of local cheeses of the day	250
A selection of artisanal cured meats, paired with pickles & preserves	230
Paired with a glass of dessert wine	65

## Main Course

Wild Mushroom Medley, Olive Oil Pea Puree, Grilled Courgettes and Truffled Pommes Boulangère	225
Prawn and Mussel Linguini Pasta	280
Pan-Seared Salmon Fillet: Crisp Skinned Salmon, Truffle & Mint Pea Purée, Fondant Potatoes	340
Pan-Seared Duck Breast, Celeriac Mash & Sauce Poivrade	325
Boeuf Bourguignon: Slow-braised Beef in Burgundy Reduction, served with Vegetables and Butter Mash	345
Entrecôte (Rib Eye 300gr) with Handcut Frites & Café de Paris Butter	380
Chateaubriand To Share (Fillet 600gr): Roasted Tomatoes, Sautéed Mushrooms & Handcut Frites	915

## Sides

79

Side Salad	Sautéed Mushrooms, Parsley, Garlic
Little Caesar Salad	Roasted Pumpkin, Goats Cheese, Sage
Handcut Frites	Corn au Gratin, Parmesan
French Green Beans, Sliced Almonds & Shallots	Bone Marrow

## Sauces

39

Béarnaise	Peppercorn	Café de Paris Butter
Sauce Verte	Mushroom & Brandy	

## Dessert

Vanilla Bean Crème Brûlée	135
Ice Cream Profiteroles & Dark Chocolate Sauce	135
Hazelnut Paris-Brest	145
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.

# THE WES

Bienvenue & Welcome to The Wes!

Thank you for choosing to dine with us and welcome to our charming home on the corner of Shortmarket Street. If you've been wondering about the name and décor, it's a gentle nod to the whimsical world of Wes Anderson (Monsieur Gustave from The Grand Budapest Hotel left a lasting impression on me!)

Our menu is inspired by my travels to France and stays true to the soul of French dining built on classic techniques. We do however put a contemporary twist on these timeless dishes which makes them our own.

Behind the scenes, our team works together to craft each dish with care, attention to detail, and what I believe is a genuine love for what they do.

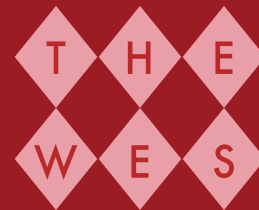
We use locally-sourced, sustainable ingredients and work closely with trusted suppliers who share our values, because for us, true hospitality is rooted in quality, care, and connection.

If you enjoy wine, I invite you to explore our wine list. It's something I'm especially proud of, showcasing a range of regions from across the Cape both old and new.

Thank you for being here with us. I hope you have a truly wonderful evening.

Love,

*Megan*  
XXX



# THE WES

