Starters

Grilled Asparagus
Asparagus, béarnaise, Parmesan, toasted almonds 140

Burrata & Heirloom Tomato
Burrata, heirloom tomatoes, basil, olive oil 185

Mushroom & Truffle Arancini 120

Grilled Calamari
Calamari, garlic butter, chilli, parsley, lemon 140

Avocado Ritz
Prawns, avocado, gem lettuce, Marie Rose sauce, lemon 155

Tableside Steak Tartare

Hand-chopped beef fillet, classic accompaniments & crostini

165 | 260

Main Course

FROM THE GARDEN

Classic Caesar Salad
Cos lettuce, croutons, anchovies, Parmesan, poached egg, creamy Caesar dressing 165

Tomato Tarte Tatin
Tomatoes, whipped goat's cheese, basil, greens 195

Pesto & Parmesan Linguini
Linguini, basil pesto, tomato, diced potato, Parmesan 220

FROM THE SEA

Moules Mariniére & Frites
Mussels, white wine, shallots, cream, parsley, handcut frites 245

Fish of the Day
Green beans, baby potatoes, Niçoise dressing 325

The Wes Seafood Platter for Two
Daily seafood selection 1 125

FROM THE LAND

The Wes French Onion Burger
200g burger, caramelised onion, white cheddar, handcut frites 195

Beef Short Rib Rigatoni
Rigatoni, beef short rib, red wine jus, chilli oil, Parmesan 265

Pan-Seared Duck Breast
Duck breast, purée de pommes de terre, jus de canard, shallots spinach, baby carrots 325

Entrecôte Steak Frites
300g rib eye, handcut frites, Café de Paris butter 380

Dessert

The Wes Mess
Crushed meringue, Chantilly cream, seasonal berries, berry coulis 135

Ice Cream Profiteroles 135

Parisian Hot Chocolate
Hot chocolate, cream 145



Tableside Chocolate Mousse

Chocolate mousse, chocolate shavings. Served tableside.

165

Coffee & Digestifs

Espresso	30 | 32	Espresso Martini	145
Americano	40	Limoncello	50
Flat White	42		

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 joining us in our charming home on the corner of Shortmarket Street. The name and décor are a playful nod to the whimsical world of filmmaker Wes Anderson, Monsieur Gustave from *The Grand Budapest Hotel* left a lasting impression on me.

Our latest menu is inspired by the time I spent living in Nice and my love of the South of France: colourful, generous, relaxed yet refined.

So pour a glass, order the frites, settle in and enjoy a little taste of the Riviera in Cape Town.

Thank you for being here. We hope your time with us is wonderful.

Love,

Megan
xxx

T H E
W E S

THE WES

À la Carte
Summer 2027