

We loved having you here, see you soon!
Follow us on instagram @fleurbingin for upcoming events and workshops :)

Fleur

Café - Atelier d'artistes

Fleur Café & Atelier d'Artistes was born from the idea of creating a space where nature, creativity, and community come together. The design of the café was carefully planned to respect the majestic Golden Tree, a sacred tree located at its heart. This tree inspired the layout of the space, becoming a central element without altering its natural surroundings.

Fleur is also home to the Atelier d'Artistes, our creative workshop where we make unique pieces and work on different artistic and design projects.

When it comes to food, we keep things simple. Our sauces are made in-house, and we use fresh, organic ingredients, carefully selected and sourced locally whenever possible.
In our kitchen, we only cook with olive oil, cultured butter, and organic coconut oil.
We do not use refined or highly processed cooking oils.

Real food made with love

COFFEE

Extra Shot +10 | Extra milk oat, soy +10 | Almond, Coconut +15

Espresso /Ristretto	25k
Americano /Long Black	30k
Cortado /Piccolo	30k
Flat White	38k
Cappuccino M/L	38-55k
Latte	38k
Espresso Tonic	45k
Coconut Espresso	50k
Swiss Mocha Latte	50k

TEA SELECTION BY OSAI

Served in a teapot - Complimentary refill

Blue Harmony 45k
A delicate mix of butterfly pea flower, ginger, and lemongrass, floral and refreshing.

Japanese Hojicha Green Tea 45k
Premium Japanese green tea, perfectly roasted with a smooth flavor and subtle nutty notes.

Ayurvedic Chai 45k
A harmonious mix of Indian cardamom, star anise, cinnamon, and clove, delivering a warm and spicy blend.

Darjeeling Sunrise 45k
Indian black tea complemented by cardamom and cinnamon, with a rich and warming profile.

Royal Vanilla 48k
Delicate Chinese white tea infused with vanilla beans from Flores Island, offering a soft and creamy flavour.

Hibiscus Nectar 48k
A refreshing and floral infusion made from organic hibiscus petals, rich in antioxidants and vitamin C.

All prices are in 000 IDR and subject
to a 6% service charge and 10% government tax

BREAKFAST- BRUNCH

We cook exclusively with extra virgin Olive Oil

HOT SANDWICHES

Served on Ciabatta bread, with side of salad and chips
Change for pumpkin gluten-free bread +15k

Breakfast Panini 85k
2 Eggs, smoked bacon, mozzarella, smashed tomato

Ham & Cheese 85k
Smoked gammon ham, mozzarella, cultured butter, dijon mustard, pickles

Pesto Melt 78k
Homemade basil pesto, mozzarella, arugula, tomato
-Add marinated chicken breast +30k

Vegan Pesto 78k
Homemade basil pesto, smoked tofu, arugula, tomato

COLD SANDWICHES

Chicken Club 98k
Organic marinated chicken breast, bacon, smashed avocado, mozzarella, tomato, lettuce, shaved red onion.

Vegan Smoked Tofu 98k
Non-GMO smoked tofu, sun-dried tomato hummus, roasted red peppers, arugula, tomato, shaved red onion.

Add-On

Egg +15k - Smoked tofu +25k - Smoked bacon +25k - Avocado +20k
Marinated Chicken +30k - Mozzarella +25k - Smoked Ham +25k

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SOFT DRINKS

Coke / Coke Zero	25k
Coconut	35k
Still Water	32k
Sparkling Water	36k
Kombucha	58k

PASTRIES

FRESHLY BAKED EVERY MORNING

Madeleine	18k
Chocolate Cookie	25k
Croissant	30k
Pain au Chocolat	35k
Almond Croissant	40k
Cinnamon Roll	40k
Pistachio Roll	47k

HOUSE ELIXIR SHOTS

Immunity — 25k

Ginger, lemon, turmeric, honey · anti-inflammatory & immune boosting

Ayurvedic — 28k

Turmeric, ginger, cinnamon, cardamom, black pepper, honey · inspired by traditional Ayurveda, anti-inflammatory & digestive support

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MATCHA - CHAI - HOJICHA

Matcha Tokusen — 45k

Premium Grade A matcha, with a perfectly balanced flavor of sweetness and umami, with a soft touch, is smoother and milder in taste, harvested in Japan.

Matcha Tenku — 55k

Ceremonial-grade matcha of the highest quality, cultivated and harvested in Uji, Japan. With rich umami notes and a velvety finish, slightly stronger and more intense flavor.

Strawberry Tokusen Matcha — 60k

Premium Grade A matcha combined with our homemade strawberry compote and a touch of honey, creating a perfectly smooth and creamy flavor.

Hojicha Latte — 50k

Premium roasted Japanese green tea, delicately ground and blended with steamed milk. With warm, toasty, and nutty notes.

Chai Latte — 45k

A warm and spiced combination of fresh chai spices and milk.

Our Matcha

We went to Japan to learn directly from the source. It took time, tastings, and seeing the process up close from the fields to the stone mill.

That search led us to Uji, the historic heart of Japanese matcha, where we connected with a family that has been producing matcha for generations. There, we followed the traditional process: tea plants shaded for weeks, young leaves carefully selected, and the powder ground slowly in small batches.

The matcha we serve at FLEUR comes directly from Uji. We offer two traditional grades, used differently in Japan, both made with the same attention to detail.

Nothing added. Just pure matcha,
from where it all began.

This is the matcha we chose to share with you.

COLD PRESS JUICE

Freshly Made - No Added Sugar

Single Fruit — 55k
Orange | Watermelon | Pineapple | Papaya

Tropical
Pineapple, Papaya

Sunset — 55k
Orange, Watermelon, Mint

Island
Pineapple, Dragon Fruit

SMOOTHIES

Change for almond, coconut milk +15k - Oat +10k
Add peanut butter +15k

Blossom — 58k
Dragonfruit, strawberry, pineapple, banana and milk

Botanica — 58k
Mango, banana, spirulina, spinach and milk

Cocoa Jungle — 58k
Banana, papaya, dates, cocoa and milk

SMOOTHIE BOWL

Change for almond milk +15k- Oat +10k
Add peanut butter +15k

Blossom — 78k
Dragonfruit, strawberry, pineapple, banana, milk
topped with granola, dragonfruit, papaya and dried coconut.

Botanica — 78k
Mango, banana, spinach, spirulina, milk
topped with granola, banana and papaya.

Cocoa Jungle — 78k
Banana, papaya, dates, cocoa, coconut cream, milk.
topped with granola, banana, cacao nibs, dried coconut.

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BREAKFAST- BRUNCH

We cook exclusively with extra virgin Olive Oil

TOAST

Change for gluten-free bread +15k

Pan Con Tomate — 45k
Ciabatta bread, shredded tomato, garlic, extra virgin olive oil.

Toast & Epic Jam — 45k
Sourdough, homemade mulberry rosella jam with organic cultured butter.

Eggs Your Way — 55k
2 eggs, sourdough with 1 choice of : pesto or homemade sundried tomato hummus or mulberry-hibiscus jam
*Change scrambled tofu +15k

Smashed Avo — 70k
Scrambled eggs, smashed avocado, basil leaves, sliced tomato.
*Change scrambled tofu +15k

SMALL SIDES

Uji Pudding — 48k
Chia pudding with Japanese matcha, coconut cream, granola, banana, homemade strawberry jam and mint

Fresh Fruit Cup — 40k
A refreshing selection of freshly cut tropical fruit.

Add-On

Egg +15k - Smoked tofu +25k - Smoked bacon +25k - Avocado +20k
Chicken +30k - Mozzarella +25k - Smoked ham +25k

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