

KUPOLI

Welcome to Kupoli to enjoy a calm and refined breakfast experience.

Kupoli Breakfast offers an elegant and unhurried start to your Saturday — a moment to pause, enjoy good company, and savour the first peaceful moments of the weekend in a truly unique setting.

The champagne breakfast is designed to be shared by two people.
Two menu options are available.

Filip Forsberg
Executive Chef

Kupoli Signature Breakfast

€59/person

Includes meat, fish and vegetables.
Contains no nuts and no lactose.

Mango–chia pudding with house-made granola

Fresh fruits and berries

Brioche with shrimps, Skagen style

Salmon roll, dill mayonnaise and roe

Scrambled eggs with Parmesan and truffle

Artisanal turkey breast

Alder-smoked ham

Local Brie cheese

Local Vilho cheese

Air-cured ham

Salad and crudités

House-made breads with browned butter

Croissants with cherry jam and chocolate spread

Pastries of the day

House-made biscuits

Drinks

A glass of Champagne or non-alcoholic sparkling wine
(Taittinger / Loimer)

Apple juice from Åland

Shot of raspberry, cucumber and mint

Coffee or Assam Bari Irish Breakfast tea

Cranberry scones with vanilla Chantilly cream

Kupoli Garden Breakfast

€59/person

Vegetarian menu without meat or fish.
Contains eggs and dairy products.
No nuts and no lactose.

Mango–chia pudding with house-made granola

Fresh fruits and berries

Brioche with courgette and hummus

Pea and avocado roll

Scrambled eggs with Parmesan and truffle

Salt-roasted celeriac carpaccio

Asparagus with truffle mayonnaise

Finnish squeaky cheese (leipäjuusto)

Local Brie cheese

Local Vilho cheese

Salad and crudités

House-made breads with browned butter

Croissants with cherry jam and chocolate spread

Pastries of the day

House-made biscuits

Drinks

A glass of Champagne or non-alcoholic sparkling wine
(Taittinger / Loimer)

Apple juice from Åland

Shot of raspberry, cucumber and mint

Coffee or Assam Bari Irish Breakfast tea

Cranberry scones with vanilla Chantilly cream

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