

GROUPS & PARTIES | B2B | POF EXCLUSIVE | 2022-2023

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Our kitchen

We use traditional cooking techniques in a Mibrasa oven, specificly designed for 'poffen'. The products are roasted in their skins at a high temperature without adding water or oil. This preserves flavour and nutrients and creates a special taste experience.

In addition to 'poffen', we play with various preservation techniques that were used historically to save harvest surpluses for winter. We smoke, fermentate, pickle and cure, partly in collaboration with our neighbors from NoordOogst.







Group arrangements - prices p.p.

19,50
2,50
4,50
7,50
7,50
8,75
8,75
8,75

Shared dining
4 courses vegetarian 34,50
5 courses vegetarian 38,50
6 courses vegetarian 42,50
Meat surplus of 'Buitengewone Varkens'* 7,50
Wine pairing v.a. 28,00

^{*}individueel te bestellen











The Biergarten

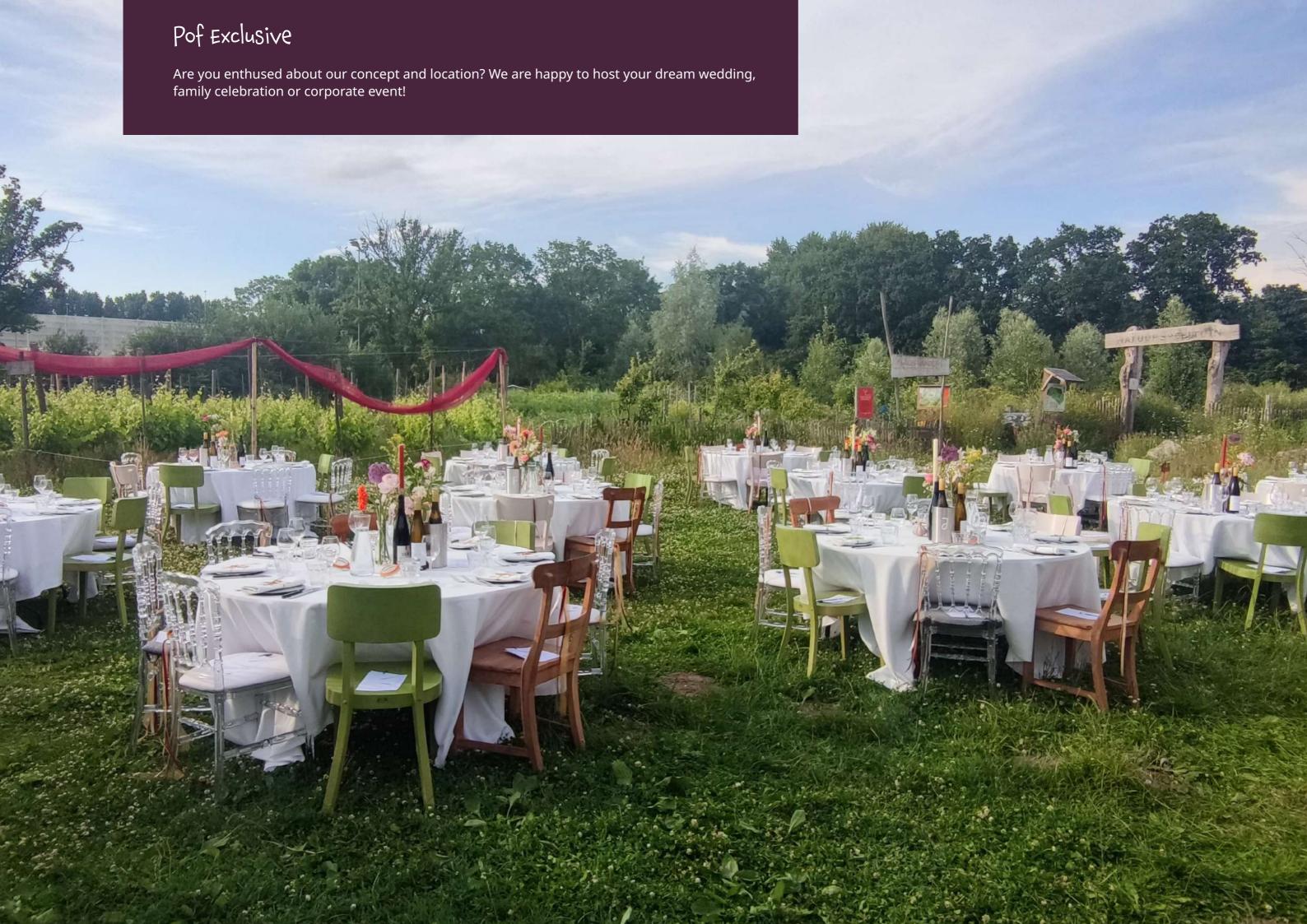
Pof's biergarten is an ideal place to meet in a casual scenery. This green outdoor space is located downstairs on the north side of our terrace and next to the Friekens brewery. The beer garden is partly covered with a truss tent, has its own sturdy bar and is furnished with picnic tables, wooden benches and a fire pit.

Capacity

Standing reception Seated dinner Truss tent 100-120 standing 60-80 seated 40 seated











Tours & Activities on NoordOogst - on demand

- Visit beer brewery Friekens + beer tasting
- Guided tour NoordOogst
- Guided foraging walk
- Visit to smokehouse Amsterdam Rookt
- Nature walk along Noorder IJplas
- Inspiring meetings
- Accommodation
- Gardening











NoordOogst scenery

There is plenty to see and experience on the NoordOogst grounds! Come and visit to see it for yourselves!





