



MENU

autumn 2022

It is autumn! These veggies are from the season:

Pumkin
Swede turnip
Parsnip
Palm cabbage
Red cabbage

We use these cooking techniques this season:

Roasting/'puffing' ('poffen' in Dutch)

Under stress of high temperatures (300 degrees Celsius) the moisture in the products evaporates and starch becomes liquid. Due to this the skin or casing can burst.

Smoking

The adaptation and conservation of produce by means of exposure to the smoke of smouldering wood. The smoked products on our menu are crafted by ROOKT Amsterdam smokehouse, here at NoordOogst.

Stewing

The slow cooking of produce in liquid at a relatively low temperature (90 degrees Celsius) in a closed lid pan, to contain flavors and let them blend.

Braising

Braising is almost the same as stewing. Less moisture is added or only the product's own juice is used. The product is often baked first.

Fermentation

The controlled addition of bacteria, fungi or yeasts converts the product. This changes the acidity, taste, smell and/or appearance of the product.

Brining or curing

Preserving food by soaking it in salt or brine (salt in water). This removes moisture and changes the protein structure.

Pickling



Preserving food by pickling it in acid.

Welcome to Pof!

Running our kitchen at NoordOogst ('North Harvest') we want to offer food that is as tasty and locally sourced as we can make it. Besides the produce from our neighbours, the products we use are almost entirely sourced in the Netherlands, ensuring minimal transport. Just a few exceptions, like our coffee and hops, travel further to get here.

In our kitchen we use artisanal techniques, of which roasting - 'poffen' in Dutch - takes centre stage in our especially designed Mibrasa oven. The products are cooked at high temperature in their skins without the use of water or oil. Through this method nutritional value is preserved and exciting tastes develop.

Besides roasting we also use preparation methods that have traditionally been used in agriculture to preserve harvest surpluses and take them into winter time. We stew, cure, pickle and smoke in collaboration with our neighbors from NoordOogst.

Our menu is primarily vegetarian with  options. For our meat lovers we have several non-industrial  options directly sourced from our neighbours.

DRINKS

COFFEE

Coffee, Espresso	€ 2,75
Doppio	€ 3,60
Cappuccino	€ 3,50
Half and half	€ 3,50
Latte macchiato	€ 3,80
+ extra shot	€ 1,30

TEA

Wilder Land Tea	€ 2,85
<i>The only herbal tea to restore the Dutch countryside</i>	
Local Tea	€ 2,85
<i>Sustainable black and green tea</i>	
Freshly cut herb tea from the garden	€ 3,20
Dried herb tea from the garden	€ 3,20
Lemon thyme tea with Limonella	€ 3,30
+ with a spoonful of Beelease honey	€ 0,35

WATER - still or sparkling

With the proceeds of one litre of cooled and filtered water we donate 1000 litres of clean drinking water in developing nations

Glass 0,2l	€ 0,60
Small carafe 0,5l	€ 1,20
Big carafe 1l	€ 1,50

GLASS OF OLMENHORST JUICE

<i>Organic from the Haarlemmermeer</i>	€ 3,60
Apple	
Pear	
Apple-blackcurrant	

LEMONADES - still or sparkling

<i>Cordials from Dutch soil</i>	€ 3,20
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Oranje Boven	
<i>A mix of sea buckthorn, rhubarb, pear, carrot and marigold tea</i>	
Limonella	
<i>A real thirst quencher with notes of citrus, made with pine tips and spruce needles</i>	
Rabarber	
<i>A sweet shrub, brought into being through an old recipe of rhubarb and red wine vinegar</i>	
Vlierbloesem	
<i>Lightly fermented Druid flower</i>	

HOMEMADE HOT BREWS

Aniseed milk	€ 3,50
<i>With cow's milk or oat milk + honey / whipped cream optional</i>	
Rum punch aniseed milk	€ 8,50
<i>Aniseed with Amelands Nobeltje + honey / whipped cream optional</i>	
Pof's Hot Toddy	€ 9,00
<i>Fryske Hynder Whisky or rum punch, with Lemon thyme tea and limonella cordial</i>	
'Irish' Coffee	€ 9,50
<i>Coffee with Fryske Hynder Whisky, caster sugar from Dutch sugar beet and clotted cream</i>	

BRUNCH & LUNCH

SANDWICHES 11:00 - 16:00

2 slices of toasted bread made by Keppler's bakery of Friekens' beer spent grain

Earthly 🌿 Beetroot salad, broccoli walnut pesto and wild spinach	€ 9,50
Old cheese Old Rotterdam cheese with smoked celeriac chutney and garden cress	€ 10,50
Primal ham 🐷 Baked ham, cream cheese, pickled cucumber, garlic, puffed buckwheat	€ 12,50

BRUNCH SPECIAL

for the whole table / 2 persons min.

11:00 - 16:00

- Sandwich of your choice
 - Small soup
 - Small salad
 - Sweet bakes

€ 21,50 p.p.

SOUP & SALAD 11:00 - 17:00

Today's soup 🌿 Soup of local and seasonal vegetables, served with bread	€ 7,50
Autumn salad 🌿 Roasted pumpkin salad with spelt, spinach, pickled cauliflower and smoked almonds, served with bread	€ 12,50

SWEET

Dutch butter square Pof's classic butter cake	€ 4,00
Apple pie 🌿 With walnuts and salted caramel	€ 6,50
Pear cake With sour cream and almond shavings	€ 6,50
No-bake cheesecake With red fruit coulis	€ 6,50
Popsicles from Ijsbaart 🌿 Traditional, pure fruit ice popsicles. Made on the other side of the IJ river	
apple/pear (smaller size)	€ 3,00
elderberry/raspberry or strawberry	€ 3,50

'POFFERTJES'

Classic Dutch pan-fried miniature pancakes, served with butter and icing sugar

Gluten and lactose free optional

€ 6,00 p.p.

KIDS LUNCH 11:00 - 16:00

2 slices of toasted bread

Apple syrup toast	€ 6,00
Served with slices of seasonal fruit	
Omelette toast	€ 7,50
Served with raw veggies	

BEERS, CIDERS, SPIRITS & SNACKS

FRIEKENS' DRAFT BEER

Huisgebrouwen speciaalbiertje van onze onderburen

P.O.F. Pils Op Fust (Lager On Keg), 5%. Lager brewed especially for Pof	€ 3,50
A.P.A. American Pale Ale, 5,5%. Hoppy, fresh and bitter	€ 4,90
I.P.A. Indian Pale Ale, 6,6%. Full bodied, heavily hoppy with intensely fresh citrus aromas	€ 4,90
Lief Stout, 5,6%. Sweet and bitter. Coffee, chocolate, red fruit and a suspicion of smoke	€ 4,90
West Coast Amber Ale, 5,8%. Malty with a touch of roasted barley	€ 4,90

GULPENER BEER

Zwarte Ruiter, 0,3%. Low alcohol	€ 4,00
Herfstbock, 6,5%. Heart warming and bittersweet with a hint of caramel	€ 5,50

Broad bean chips

Nice with a beer or a cider!

€ 4,00

LIL' TASTING

Four little glasses of wines or Friekens' beer. To taste!

Beers € 14,00

Wines € 18,50

ELEGAST CIDER

Artisanal natural cider from Hilversum, made of pure fruitjuice from Dutch high trunk orchards

Apple cider, 7,2% - 32 cl. € 6,50
100% organic apple cider made with Saison yeast and characterized by a subtle Farmhouse scent. Powerful, earthy and slightly bitter

Pear cider, 6,6% - 32 cl. € 6,50
A refreshing, thirst-quenching and accessible pear cider that still surprises you

SPIRITS

From 't Nieuwe Diep: a sustainable distillery tucked away in the Amsterdam Flevopark

Vodka 40%	€ 5,50
Jonge jenever rye 35%	€ 4,00
Oude jenever dram, rye, barley 40%	€ 7,50
Fruitjenever - blackcurrant or cherry	€ 4,20

'The Spirit of Dasseumus', traditionally distilled Eau de Vie from Wijngaard Dasseumus

Eau de Vie 'Grappa' young, fruity and soft, 40%. From leftover grape skins	€ 6,50
Eau de Vie 'Grappa' Aged 3 years in wood, 40%. From leftover grape skins	€ 7,00
Eau de Vie 'Calvados' Aged for 4 years in wood, 40%. Velvety. From leftover apples	€ 7,00

Rum Punch Amelands' Nobeltje, 32%	€ 6,50
Whiskey Fryske Hinder, 40%. Traditionally distilled in Bolsward	

CHEF'S SPECIALS

Pof platter

Cheeces and vegetable treats, served with dips and bread
Vegan optional 🌿

2 pers. € 15,00

4 pers. € 29,00

NoordOogst platter

Cold cuts from Buitengewone Varkens and vegetable treats, served with dips and bread

2 pers. € 17,50

4 pers. € 34,50

CHECK OUT OUR
HOWEMADE HOT BREWS
ON FIRST PAGE!

DUTCH WINES

To remain true to our principles, we only serve Dutch wines. We are proud to do this. However, we realize that the prices of these wines are higher than those of wines from the more famous wine countries. This is directly related to limited stocks and the challenges of the Dutch wine climate. We hope for your understanding and enthusiasm!

WHITE

	glass	bottle
Solaris, Vineyard Dassemus, Chaam in Brabant - <i>biodynamic</i> <i>The Dassemus Solaris is quite dry, floral, with yellow fruit, a bit of fennel and with a clean and bright finish.</i>	€ 5,60	€ 28,00
Veyn Johanniter, Vineyard Hof van Twente, Twente in Overijssel <i>A blend of Johanniter, Solaris and the stubborn Cabernet Blanc, tightly dry, with lots of green fruit, a pepper and grassy field herbs.</i>	€ 6,25	€ 31,00
Chaams Genoegen, Vineyard Dassemus, Chaam in Brabant - <i>biodynamic</i> <i>A cuvée from, among others, Johanniter and Sauvignier Gris that offers a pure, fruity and spicy wine.</i>		€ 31,00
Muscaris, Winery Middeldorp in Nijkerk in the 'Gelderse' Valley <i>Beautiful fresh wine that gives a superior freshness in which lychees and passion fruit fight for dominance. A perfect extinguisher for spicy dishes.</i>		€ 35,00
Wilde Witte, Vineyard 'de Wilde', Flevopolder - <i>organic</i> <i>Fresh and reasonably strong wine, mainly from the Johanniter and in smallshare the Solaris grape, with fine Riesling-like acidity.</i>		€37,00
Natural wine Wilde Witte, Vineyard Dassemus, Chaam in Brabant - <i>biodynamic</i> <i>Beautiful dry and unfiltered wine made from Solaris, Sauvignac and Sauvignier gris. Spontaneously fermented from the original yeast cells on the grape. Slightly funky, but wonderfully drinkable.</i>		€42,00
Auxerrois, Winery de Kleine Schorre, Schouwen-Duiveland in Zeeland <i>The best Zeeland wine naturally comes from the Kleine Schorre. This Auxerrois is dry but rich, rinsing, aromatic and just very tasty.</i>		€ 47,00
Pinot Gris, Winery de Kleine Schorre, Schouwen-Duiveland in Zeeland <i>The Pinot Gris is even richer and fuller. The acids are softer, which makes the wine slightly less fresh than the Auxerrois. But it is a wonderful powerhouse.</i>		€ 49,00

ROSÉ

Catharinadal Rosé, Winery Sint Catharinadal Oosterhout, North-Brabant <i>This rosé is playful and filled with forest fruits of the red variety, taking with a bouquet of flowers and ends light and fresh-spicy with a remembrance of summer.</i>		€ 37,50
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ORANGE

	glass	bottle
Natural wine Orange, Vineyard Dassemus, Chaam in Brabant - <i>biodynamic</i> <i>A natural wine from Sauvignier Gris, Muscaris and Solaris with three weeks of skin maceration. Complex, full bodied, gourmet, dried fruit, ginger as always, stone fruit.</i>		€ 44,00
Oranje Boven, Winery Wolf, St. Michielsgestel bij Den Bosch <i>An elegant Orange Wine from a planet-enhancing couple. A refinement of quince, white fruit, a hint of ginger, some fresh hay, wonderfully complex.</i>		€ 46,00

RED

Brabants Rood, Vineyard Dassemus, Chaam in Brabant - <i>biodynamic</i> <i>Cabernet Cortis, Monarch and a little Rondo in the blend. Black forest fruit, some wild herbs, tough flavors and fine freshness.</i>	€ 5,60	€ 28,00
Dornfelder, Winery Thorn, Midden-Limburg <i>Medium weight wine, made on red fruits. With a spicy touch and vanilla edge from the wooden barral. Best served slightly chilled.</i>	€ 6,75	€ 33,00
Rondo Fantastique, Winery Saalhof, Wognum - <i>organic</i> <i>Full fruit Rondo, medium weight, enough power to accompany dinner, combines dark fruit with nice freshness. Exciting wine.</i>		€ 39,00
Frühburgunder, Winery Domaine Salamander, Eijs in South-Limburg <i>Early maturing relative of the Pinot Noir. The red fruit dominates and jumps out of your glass. Best served slightly chilled. Gastronomically suited.</i>		€ 40,00
Pinot Noir, Winery Domaine Salamander, Eijs in South-Limburg <i>Very soft Pinot Noir, where the tannins are almost completely fused, with the hint of forest soil.</i>		€41,00
Pinot Noir, Winery Sang de Stokhem, 'het Geuldal' in South-Limburg <i>Beautiful matured Pinot Noir on French oak. With next to red currant and raspberry, also scents of forest soil and mushrooms.</i>		€42,00
Natural wine Wilde Rode, Winery Dassemus, Chaam in Brabant - <i>organic</i> ~8% <i>Nice and rough but also smooth natural wine. Slightly funky, but made with care. Drinking slightly chilled is a must. Blend of Rondo, Cabernet Cortis and Baron</i>		€ 44,00
Nieuw Tivoli Rood Barrique, Winery 't Heekenbroek, Gelderland <i>Beautiful full red wine from the Gelderse Achterhoek with flavors of cassis and black cherry. Aging in oak barrels gives the wine strength and finesse.</i>		€ 47,00

SPARKLING

Johanniter Secco, Winery Saalhof, Wognum - <i>organic</i> <i>Fresh Secco, with soft bubbles, mild citrus and a spicy framework.</i>	€ 7,50	€ 35,00
Brut Cuvée Alliance, Landgoed Heenwerf, Kruisland in Noord-Brabant <i>Chardonnay, Auxerrois, Pinot Noir and Gris in a beautiful blend that delivers Champagne quality. Soft brioche tones, yellow fruit, some hay, some honey in the nose. Beautiful mousse and complex taste.</i>		€ 60,00

DINNER 17:30 - 21:30

At Pof we love to taste and share. Our dinner menu is designed for 'shared dining'. We recommend 5 dishes per 2 persons. You can also be surprised with a menu!

Yellow beet tagliatelle € 11,50

With beure noisette, sour dough and herb-olie

Well accompanied by Veyn Johanniter from Twente

🌿 Roasted swede turnip € 11,50

With pickled cobra beans, sambal and tarragon

Well accompanied by Wilde Witte from the Flevopolder

Roasted pumpkin € 12,00

With farmer's yogurt, smoked carrot and a cheese crisp

Well accompanied by Muscaris from the Gelderse Vallei

🌿 Smoked Cauliflower € 12,50

With chimichurri of lemon thyme and hazelnut

Well accompanied by Oranje Boven from Den Bosch

🌿 Oyster mushroom € 12,50

With parsnip cream, duxelles oil and fried onion

Well accompanied by Secco from Wognum

🌿 Roasted red cabbage € 12,50

With salsa verde, caramelized apple and puffed buckwheat

Well accompanied by Dornfelder from Thorn

🐷 Pork belly from the Mibrasa € 16,50

with baked leek and leek salad

Well accompanied by Brabants Rood from Chaam

Baby potatoes

With sage and
puffed garlic aioli

€ 6,25

KIDS

Kids plate € 7,50

Choose between omelette and soup 🌿

served with raw vegetables, baby potatoes and applesauce

'Poffertjes' € 6,00

with butter and icing sugar

CHEF'S MENU

for the whole table, 2 persons minimum

Can't choose or do you want to be surprised?

Based on the chosen number of courses and any dietary requirements, our chef chooses a balanced vegetarian menu.

A meat surplus can be ordered individually.

Dessert is included.

4 courses € 34,50 p.p.

5 courses € 38,50 p.p.

6 courses € 42,50 p.p.

meat surplus € 7,50 p.p.

DESSERTS

Pof dessert day price

Today's dessert from the chef

🌿 Lil' apple pie € 5,00

With walnuts and salted caramel
whipped cream optional (not vegan)

Pear cake € 6,50

With sour cream and almond shavings

No-bake cheesecake € 6,50

With red fruit coulis