

## Welcome to Pof!

Running our kitchen at NoordOogst ('Northern 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 short, Pof is a 'short chain' concept, also referred to as a farm-to-table restaurant.

YOU WILL FIND EXCEPTIONS  
OF NON-DUTCH INGREDIENTS  
AT A \* IN OUR MENU

## (City)farm oriented

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 neighbours from NoordOogst.

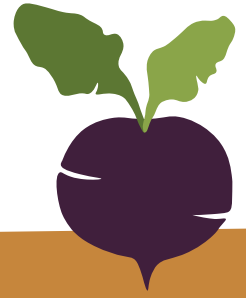
Our menu is primarily vegetarian with vegan options. For our meat lovers we have several non-industrial meat options directly sourced from our neighbours. We do not serve fish and other seafood.

BASE = VEGETARIAN

VEGAN 

NON-INDUSTRIAL MEAT 

Bon appetit!



## 'Poffen'

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 in their skins at high temperature without the use of water or oil. Through this method nutritional value is preserved and exciting tastes develop.

SMOKING: THE EXPOSING OF PRODUCE TO SMOKE OF SMOULDERING WOOD

STEWING: THE SLOW COOKING IN LIQUID AT LOW TEMPERATURE IN A CLOSED LID PAN

BRAISING: FRYING BRIEFLY AND COOKING SLOWLY IN OWN JUICE IN A CLOSED LID PAN

FERMENTATION: THE CONTROLLED ADDING OF BACTERIA, FUNGI OR YEASTS TO CONVERT SUGARS INTO ACID OR ALCOHOL

BRINING: PRESERVING FOOD BY PICKLING IT IN SALT OR BRINE

PICKLING: PRESERVING FOOD BY PICKLING IT IN VINEGAR OR SUGARS

PRESERVING: STERILIZING AND VACCUMING FOOD BY ALTERNATING THE HEATING AND COOLING OF AIR OR BOTTLE

DRYING: THE EXTRACTION OF MOISTURE

WIFI NETWORK: POF-GAST  
PASSWORD: Internet@POF

# DRINKS

## COFFEE\*

Coffee, americano	3
Espresso	3
Doppio	4
Cappuccino	3.8
Cafe latte	4
Latte macchiato	4.4
Flat white	4.5
+ extra shot espresso	+ 1,5
- decaf / oatmilk optional	

\*OUR COFFEE IS NOT DUTCH, BUT IT IS ORGANIC AND FAIRTRADE!

## HOMEMADE KOMBUCHA

Fermentated softdrink made of Holy Smokey or Opkicker Wilder Land tea

Glass ca. 0,2 l	6.5
Bottle 1l	24.5

## HOMEMADE ICETEÄ

Brewed with Wilder Land F\*\*\*ing Fris tea, served with still or sparkling water

## SARU SODA LEMONADE STILL / SPARKLING

Orange above all	3.4
Sea buckthorn, rhubarb, pear, carrot and marigold tea	
Limonella	3.4
With notes of citrus from pine tips and spruce needles	
Rhubarb	3.4
A sweet shrub with rhubarb and red wine vinegar	
Elderflower	3.4
Lightly fermented druid flower	
Cola (caffeine free)	3.4
Brewed from garden herbs with caramelized sugar and dark barley	

SARU SODA PRODUCES SUSTAINABLE SYRUPS WITHOUT ARTIFICIAL COLORS OR FLAVORINGS, IS ALMOST COMPLETELY ORGANIC AND HAS DEVELOPED PURE DUTCH SYRUPS SPECIACALLY FOR POF!

## ORGANIC JUICE

Apple	3.6
Pear	3.6
Apple-blackcurrant	3.6

## MADE BLUE WATER

Chilled and filtered water. Foundation Made Blue realizes per liter water we sel at Pof, 1000 liters of clean drinking water in developing countries.

	stil	sparkling
Glass 0,2l	0.6	0.8
Small carafe 0,5l	1.5	2.0
Large carafe 1l	2.5	3.5

## ‘CHAI’ ICETEÄ

Black Local Tea, (oat)milk and Pof’s Dutch herb mix syrup  
+ espressoshot

## ICED COFFEE

Black, with (oat)milk and/or sweetened

## FRESH JUICE

Changing mix of fruits and veggies

## TEA

Wilder Land Tea	3
The only herbal tea to restore the Dutch countryside	
LocalTea	3
Sustainable black or green tea	
Fresh lemon thyme tea	3.5
With a splash of Limonella syrup	
Fresh mint tea	3.5
+ spoon of Beelease honey	+ 0.5
‘Chai’ tea	4
Black Local Tea, (oat)milk and Pof’s Dutch herb mix syrup	
+ espressoshot	+1

## CIDERS

Farmhouse Saison apple cider  
Organic, earthly and slightly bitter

Cecider   Dassemus	0,75l	37
Biodynamc, dry and vinous		

# WINES

DUTCH WINE HAS A UNIQUE CHARACTER BECAUSE OF THE COOL CLIMATE: FRESH, FRUITY WITH BEAUTIFUL ACIDS. THANKS TO THE INDIVIDUALITY OF PIONEERING DUTCH WINE FARMERS, THE WINES ARE ALSO PLAYFUL, EXCITING AND DARING. PRICED A BIT HIGHER DUE TO SMALL PRODUCTION. BUT DEFINITELY DELICIOUS... AND LOCAL!

## WHITE

PiWi wit   Dassemus   Brabant	6.7	33
Fruity, dry, apple, melon, biodynamic		
Pinot Gris   Catharinadal   Brabant	7.8	38
Mild, fruity, melon, pear		
Sauvignac   Wolf   Brabant	38	
Fresh green, green asperagus, biodynamic		
Wilde Witte   Dassemus   Brabant	44	
Natural wine, beautifully dry, slightly funky		
Riesling   Apostelhoeve   Limburg	45	
Elegant, fresh-dry, Granny Smith		
Auxerrois   Kleine Schorre   Zeeland	47	
Fresh, fruity, round and smooth		
Chardonnay   Wijngaardsberg   Limburg	55	
Wood-aged, robust, marl soil		

# BEEERS

\*OUR BEER COMES FROM THE BREWERY DIRECTLY BELOW OUR RESTAURANT. THE HOP OF THE SPECIAL BEERS IS NOT DUTCH, BUT OUR POF PILS IS BREWED WITH LOCAL HOP ESPECIALLY FOR US!

## FRIEKENS’ BEER\*

P.O.F. Lager - 5%	4
Brewed especially for Pof with Dutch hops	
Wheat beer - 5,2%	5.8
Clear in taste and character	
American Pale Ale - 5,5%	5.8
Hoppy, fresh and bitter	
Indian Pale Ale - 6,6%	5.8
Full, very hoppy with fresh citrus aromas	
Amber Ale - 5,8%	5.8
Malty flavor with a hint of roasted barley	

## GULPENER LOW ALCOHOL

Zwarte Ruiter lager - 0,0%	4
Zwarte Ruiter Weizen - 0,3%	4.5
Zwarte Ruiter IPA - 0,3%	4.5

## SPARKLING

Johanniter Secco   Saalhof   NH	7.5	35
Fresh and spicy, mild citrus, soft bubbles		
Brut Cuvée Alliance   Heenwerf   Brabant	60	
Soft brioche notes, yellow fruit, hay and honey		

## RED

PiWi rood   Dassemus   Brabant	6.7	33
Sturdy, supple, black fruit, mild tannins		
Dornfelder   Thorn   Limburg	7.5	37.5
Medium bodied, red fruit, spicy, vanilla		
Rondo Beaujoloos   Saalhof   NH	38	
Organic, medium bodied, light-hearted		
Pinot Noir Reserva   Stokhem   Limburg	42	
French oak, red currant, raspberry, forest		
Wilde Rode   Dassemus   Brabant	44	
Natural wine, rough and smooth, funky, 8%		
Frühburgunder   Thorn   Limburg	45	
Fruity red, slightly earthy, fine acidity		
Nieuw Tivoli   ‘t Heekenbroek   Gelderland	47	
Full bodied, cassis and black cherry, oak		

## ROSÉ / ORANGE

Pinot Noir Rosé   Thorn   Limburg	8	39
Fruity, dry, strawberry and lychee		
Oranje Boven   Wolf   Brabant	46	
Elegant, quince, white fruit, complex		

# SPIRITS

## DISTILLERY ‘T NIEUWE DIEP

Vodka 40%	6
Young jenever 35%	4.5
Old jenever 40%	7.5
Black berry jenever	4.5
Cherry jenever	4.5

## VINEYARD DASSEMUS

Eau de Vie ‘Grappa’ 40%	7
Eau de Vie ‘Calvados’ 40%	7
Reben Rabarbérique 20%	6
Brewed with rhubarb from Limburg	
Nobeltje rum liqueur 32%	7
From Ameland	
Fryske Hynder Whisky 40%	8

10 AM - 9 PM

# SWEETS

WEEKEND CROISSANT

Served with butter and jam  
Only during the weekend!

3.5

SWEET BAKES

Butter square  
Pof's classic to go with your coffee

4

Apple pie  
Served with walnuts and salted caramel,  
whipped cream optional (not vegan)

6.5

Carrotcake  
With walnuts and pink beetroot glaze

6.5

No-bake cheesecake  
With fruit coulis

6.5

ICE POPSICLES\*

Pure and organic

Strawberry

Orange-pear

Raspberry - hibiscus

Strawberry - whipped cream

3

3

3

3

\* WITH  
A SPLASH OF  
CITRUS!

'POFFERTJES'

Classic poffertjes  
Dutch miniature pancakes with  
butter and icing suger

6

Lactose and gluten free  
With vegan butter and icing sugar

6.5

A COLLABORATION WITH BAUX PASTRY WHO  
HAS DEVELOPED SPECIFICALLY FOR POF  
SWEETS FROM DUTCH INGREDIENTS

SWEET PLATTER

With macarons and a fruit  
tartelette from Baux Pastry,  
butter square, a piece of pie and  
miniature no-bake cheesecake from Pof

2p | 17.5

4p | 34.5

BRUNCH & LUNCH

11 AM - 3 PM

BRUNCH SPECIAL

For the whole table | 2 pers. minimal

21.5

Sandwich of your choice

Small soup

Shared salad

Sweet bakes

SOUP & SALAD

Soup (until 5PM)

Weekly soup from seasonal vegetables,  
served with bread

7.5

Salad

With roasted chiogga beet, spinach, walnut,  
apple, spelt and a dressing of beetroot and  
oregano, served with bread

11

SANDWICHES

Roasted veggies  
Roasted celeriac and chestnut mushroom,  
white bean hummus and pumpkin seed pesto

10.5

Old cheese  
Old cheese from the Beemster, with bunch  
mustard mayonnaise and pickled cucumber

10.5

Gerookte achterham  
From Extraordinary Pigs, tarragon mustard  
mayonnaise, pickled cucumber and chives

12.5

OUR DELICIOUS AND ARTISAN SOURDOUGH  
BREAD IS DELIVERED DAILY ON FOOT BY  
KEPPLER BAKERY ON NOORDOOGST

KIDS

Bread and apple syrup

Served with fresh seasonal fruit

6.5

Bread and nut butter

Homemade from hazelnut and almond,  
served with raw veggies

6.5

2 PM - 9 PM

# APPETIZERS

SNACK PLATTERS

With broad bean chips,  
pickled and smoked veggies,  
bread and dips

Pof Platter  
With cheeses or vegan

2p | 15

4p | 29

NoordOogst Platter  
With cold cuts from  
Extraordinary Pigs

2p | 17.5

4p | 34.5

Broad bean chips

Double shelled and roasted broad beans

4

Bread with dips

With white bean hummus  
and beetroot horseradish dip

5.5

Vegan meatballs

Served in a slightly spicy tomato sauce

9.5

Meatballs

With minced meat from Extraordinary Pigs,  
served in a slightly spicy tomato sauce

10.5

Cheese from the oven

Red flora cheese from the oven, served  
with smoked onion chutney and bread

10.5

Cauliflower 'poffertjes'

With aged cheese sauce, pickled  
cauliflower, hazelnut and chervil

10.5

DINNER

5 PM - 9 PM

WEEKLY MEAL

Main course of the week

18.5

DESSERT OF THE WEEK

Dessert of the week

8.5

KIDS PLATTER

Vegetable meatballs with a  
puree and vegetables of the week

7.5

'POFFERTJES'

With butter and icing sugar  
+ lactose and gluten free

6

+

0.5

WEEKLY MENU

Changing weekly menu  
with fresh seasonal vegetables  
of the land and products  
from our immediate neighbours

Choice of vegetarian,  
vegan and with meat

28.5

SOMETHING TO CELEBRATE?

We really enjoy facilitating your event at  
Pof! This can be done inside the restaurant,  
or in our cozy beer garden downstairs. We  
also offer guided tours or foraging walks  
through the NoordOogst grounds, followed  
by a tasting of your choice.

INFO & BOOKING:

Check our website or send an e-mail  
to info@pofamsterdam.nl

TEAM DAY FOR COMPANIES

NoordOogst is an ideal location for team  
days and company outings. In addition to  
delicious food and drinks, we offer various  
workshops and activities together with our  
neighbouring entrepreneurs, with the focus  
on food and circular entrepreneurship.

POF ON LOCATION - CATERING

Do you have a location and would you like  
Pof to cater? This is possible from 30 people!



# NOORDOOGST

---

## 'Stadstuinderij NoordOogst' - Marijke

At the Urban Nursery Garden of NoordOogst you become aware of what you eat and how everything grows! Local residents can come and harvest organic vegetables from the end of March 30-35 weeks a year. There is also a flower garden, a herb garden and a Food Forest. Our chef adapts his menu to what is expected from the land and all small and large harvest surpluses are welcomed by him and his crew and is creatively processed and added to our menu.

## Friekens Brewery - Sid and Sylvia

Our beer on draft comes directly from our downstairs neighbours. Super fresh indeed! In addition to characteristic specialty beers, Friekens also has developed a delicious P.O.F. lager especially for Pof. The residual product of the brewer's grains goes to the pigs and is transformed into bread by the Keppler bakery.

## Bakery Keppler - Mike and Kees

Café Keppler has a coffee roasting, bakery and cannery at NoordOogst. Mike regularly tries out new recipes, inspired by ingredients from his own vegetable garden and from other NoordOogst entrepreneurs. Keppler bakes and delivers bread to Pof on a daily basis, in which, among other things, brewer's spent grains are processed.

## 'Buitengewone Varkens' and 'KipGoed' - Johan

Extraordinary Pigs forage and laze around in fields, forests and meadows spread over approximately 20 locations in the Netherlands. Pig farmer Johan takes care of the piglets and lease-chickens of Kipgoed at NoordOogst. In addition to circular compound feed, their food consists of surpluses from the horticultural farm, the brewery and vegetable scraps from our kitchen. The pigs and chickens are fed daily by our kitchen team.

## Smokehouse ROOKT Amsterdam - Niels

Smoking is a cooking technique, developed to give products a longer lifespan. The goal of ROOKT is to combine this old technique with today's knowledge. Take a stroll down NoordOogst and take a look at his characteristic smokehouse!

## Beelease Foundation - Dirk

The Beelease Foundation is an institute for beekeeper training and is committed to the conservation of bees. All honey at Pof comes from Beelease. You can taste the difference!

## Baux Pastry - Martin

We even have a pastry shop at NoordOogst! On our sweet shelf you will find some of Martin's delicious sweets.