

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.

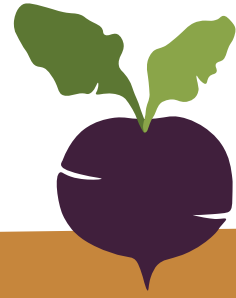
Our menu is primarily vegetarian with vegan options. For our meat lovers we have several non-industrial meat options directly sourced from our neighbours. We do not serve fish and other seafood.

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!

'CHAI' ICETEА

Black Local Tea, (oat)milk and Pof's Dutch herb mix syrup + espressoshot 4.5 +1

ICED COFFEE

Black, with (oat)milk and/or sweetened 5

FRESH JUICE

Changing mix of fruits and veggies 4.5

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 7.2% ALC.

Farmhouse Saison apple cider	7
Organic, earthy and slightly bitter	
Cecider Dassemus	0,75l 37
Biodynamic, dry and vinous	

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 ICETEА

Brewed with Wilder Land F***ing Fris tea, served with still or sparkling water 3.4

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 SPECIALLY 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 sell 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

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 asparagus, 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	

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	

BEERS

*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 Ruiters lager - 0,0%	4
Zwarte Ruiters Weizen - 0,3%	4.5
Zwarte Ruiters IPA - 0,3%	4.5

SPIRITS

DISTILLERY 'T NIEUWE DIEP

Vodka 40%	6
Young jenever 35%	4.5
Old jenever 40%	7.5
Black berry jenever 20%	4.5
Cherry jenever 20%	4.5
Plum jenever 20%	4.5

VINEYARD DASSEMUS

Eau de Vie 'Grappa' 40%	7
Eau de Vie 'Calvados' 40%	7
Organics gin 44% *	6.5F
From Dutch organic beet and fruit pulp	
Reben Rabarberique 20%	6
Brewed with rhubarb from Limburg	
Nobeltje rum liqueur 32%	7
From Ameland	
Fryske Hynder Whisky 40%	8

* WITH NON-DUTCH SPICES!

10 AM - 9 PM

SWEETS

WEEKEND CROISSANT

3.5

Served with butter and jam
Only during the weekend!

SWEET BAKES

Butter square

4

Pof's classic to go with your coffee

Apple pie

6.5

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

Carrotcake

5.5

With walnuts and pink beetroot glaze

No-bake cheesecake

6.5

With fruit coulis

ICE POPSICLES*

Pure and organic

Strawberry

3

Orange-pear

3

Raspberry - hibiscus

3

Strawberry - whipped cream

3

* WITH
A SPLASH OF
CITRUS!

'POFFERTJES'

Classic 'poffertjes'

6

Dutch miniature pancakes with
butter and icing sugar

Lactose and gluten free

6.5

With vegan butter and icing sugar

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

SWEET PLATTER

With macarons and a fruit

2p | 17.5

tartelette from Baux Pastry,

4p | 34.5

butter square, a piece of pie and

miniature no-bake cheesecake from Pof

BRUNCH & LUNCH

11 AM - 3 PM

BRUNCH SPECIAL

21.5

For the whole table | 2 pers. minimal

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

SANDWICHES

Roasted veggies

10.5

With beet hummus, sunflower seeds and cress

Old cheese

10.5

Old cheese from the Beemster, with ROOKT onion
chutney, pickled radish and mesclun

Gerookte achterham

12.5

From Extraordinary Pigs, with basil mayonnaise,
pickled red onion and puffed buckwheat

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

KIDS

Bread and apple syrup

6.5

Served with fresh seasonal fruit

Bread and nut butter

6.5

Homemade from hazelnut and almond,

SOUP & SALAD

Soup

7.5

Weekly soup from seasonal vegetables,
served with bread

Salad

11

With fennel, celery, radish, white beans, feta
cheese, garlic croutons and a magnolia dressing,
served with bread

2 PM - 9 PM

APPETIZERS

SNACK PLATTERS

With broad bean chips, smoked
veggies, bread and dips

Pof Platter

2p | 15

With cheeses or vegan

4p | 29

NoordOogst Platter

2p | 17.5

With cold cuts from

4p | 34.5

Extraordinary Pigs

Broad bean chips

4

Double shelled and roasted broad beans

Bread with herb butter

5.5

Roasted Roseval potatoes

6

With rosemary and roasted garlic aioli

Vegan meatballs

9.5

Served in a slightly spicy tomato sauce

Meatballs

10.5

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

Cheese from the oven

10.5

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

Cauliflower 'poffertjes'

10.5

With aged cheese sauce, pickled
cauliflower, hazelnut and chervil

Soup

7.5

Weekly soup from seasonal vegetables,
served with bread

DINNER

5 PM - 9 PM

3 COURSES

Weekly menu of fresh
seasonal vegetables from
the country and products
from our neighbors

Choice of vegan
and vegetarian

Meat surplus 4.5

28.5

5 COURSES

Our 'Poftafel' with a rich
variety of seasonal dishes
prepared in a traditional
and artisanal way

Choice of vegan
and vegetarian

Meat surplus 4.5

37.5

KIDS

Kid's plate

7.5
Vegan meatballs with
vegetable of the week,
roasted potatoes
and applesauce

Classic 'poffertjes'

6
With butter and icing sugar
Lactose- and gluten free + 0.5

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.