

## Cologne's culinary diversity

Cologne has more than 3,000 eateries representing a wide variety of cuisines that offer something for every taste. In addition to the down-to-earth cuisine in the typical Cologne breweries, a wide range of restaurants with creative and promising cuisine draw attention. Culinary Cologne can also be discovered in the numerous speciality shops, at special gastronomic events, in the dazzling bar and pub scene as well as in pretty cafés with urban flair. Top restaurants with the relevant awards, creative food and high-quality weekly markets as well as thematically associated museums – from mustard to chocolate – round off Cologne's culinary offer.

## Kölsch by nature

Guests encounter a piece of Kölsch culture in the numerous **breweries** in the city. The focus is on Kölsch, a top-fermented beer that can only be brewed in Cologne and is also a description of the way of life and the local dialect. Kölsch is served by the Köbes (waiter) in the typical glasses, the "Kölsch Stangen". In the breweries you can find traditional dishes that are down-to-earth, hearty and occasionally a little idiosyncratic – such as **Halver Hahn** ("half chicken" – actually half a rye bun with a thick slice of medieval Dutch cheese and mustard) or **Himmel un Äd** (heaven and earth; mashed potatoes with applesauce and fried black pudding). A persiflage can also be found in the dish **Kölscher Kaviar** (Cologne caviar), which is a piece of black pudding with mustard and a small roll. The name probably arose as a mockery of high society by pub regulars.

## Culinary discoveries

The people of Cologne have always had a passion for food, which is why there are numerous **speciality shops** in the city – from bakeries to cheese shops and coffee roasters to butchers. There are also delicatessen shops that offer specialties and delicatessen creations. **Street food festivals** and **weekly markets** can be explored on a culinary walk, and guests can expand and refine their culinary repertoire at **tastings** and **cooking events**: In addition to barista courses, culinary fans can create their own cocktails or take part in wine or whiskey tastings. A visit to the **chocolate, mustard** or **wine museum** offers exciting insights into Cologne's delicious worlds.

## Gastronomic diversity

The famous Cologne way of life is open, sociable and communicative and is reflected in the large number of gastronomic establishments. **Italian** and **Mediterranean** restaurants dominate the international cuisine, but countless other nations – from **Ethiopian** to **Vietnamese** – also offer their culinary arts in Cologne. In addition, locals and guests can celebrate the culinary hospitality in the countless **bistros** and **cafés** with tasty snacks or homemade cakes. In recent years, a growing number of restaurants with upscale and creative cuisine have expanded Cologne's culinary portfolio. Numerous top restaurants are regularly recognized by the **Michelin Guide** and the **Gault & Millau Guide**.

[visit.cologne](https://www.visit.cologne) and [kwie.koeln](https://www.kwie.koeln) await foodies with numerous tips and exciting stories about culinary Cologne.