

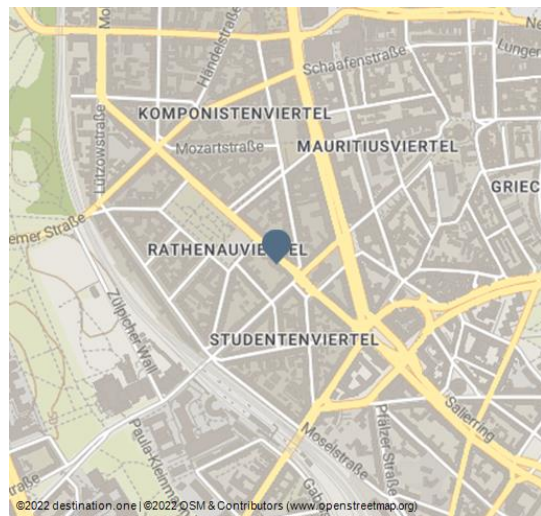


HELLERS Brauhaus

brewery



Jennifer Braun, KölnTourismus GmbH



Well placed — with organic Kölsch and a green conservatory

Organic beer and a conservatory in the midst of the party scene in the Kwartier Latäng district — you probably don't need much more to convince every fan of brewery pub culture that HELLERS is something special. That's because as part of Cologne's multifaceted culture, HELLERS differs from other brewery pubs in several details.

For one thing, HELLERS is the city's only brewery pub whose beer bears the organic label. Here you can enjoy a freshly tapped glass of traditional Kölsch, naturally cloudy Weiss (white beer) or bock beer — all of them brewed from organic ingredients — in the cosy old-style taproom or the plant-filled conservatory, which is affectionately called HELLERS' green heart. To go with your beer, HELLERS offers rustic brewery-pub fare as well as Mediterranean cuisine, with a changing weekly menu that features seasonal produce.

The kitchen: HELLERS' bill of fare

"Himmel un Ääd" (black pudding with mashed potatoes and apple sauce), homemade sauces and freshly breaded schnitzel — HELLERS offers you traditional brewery-pub cooking and Mediterranean cuisine, as well as a changing weekly menu and seasonal specialities such as roast goose in the winter. Vegan cuisine is also on the menu.

For the preparation of these various dishes, HELLERS is conscientiously increasing its use of regional products: eggs from the Bergisches Land, bread from a Cologne bakery and meat from livestock that is humanely reared in the region. Even the coffee at HELLERS is roasted in Cologne.

The spirits come from the time-honoured Heinrich Habel distillery in North Rhine-Westphalia, where HELLERS Kallendresser herbal liqueur is produced.

A speciality of the house: an own-brand herbal liqueur

HELLERS Kallendresser is mild, smooth and made from more than 100 herbs, seeds and roots at the Habel distillery. Its name derives from the eponymous sculpture

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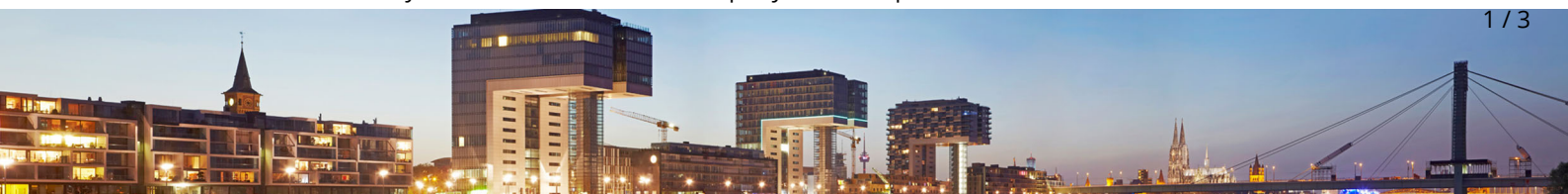
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displaying its bare bottom on a façade in the Alter Markt (Old Market), which many people interpret as a symbolic expression of Cologne citizens' disdain for the local authorities.

The brewery's own-brand herbal liqueur is equally self-assured regarding its position relative to other, comparable products. And the self-assurance extends not only to the liqueur but also to HELLERS' own concept, as evidenced by the bronze Kallendresser in the taproom, which was installed there years ago by the junior owner.

In the heart of the Kwartier Latäng

HELLERS brewery pub, with its own adjacent brewery, is the successor of the Deutsches Bierhaus — a name that's generic but also seductive. Since 1996 the pub has been located in the midst of Cologne's Kwartier Latäng, a nightlife district named after the Quartier Latin in Paris. Cologne's central synagogue and Zülpicher Straße with its pubs, clubs and bars are only a few minutes' walk away.

How beer is brewed: Group tours at HELLERS

The small, artisanal HELLER brewery holds top quality and unmistakable taste in high esteem. In a group tour you can take a look behind the scenes — and see the brewhouse, the fermentation and storage cellar and the filtration and bottling processes up close. Naturally, a beer tasting is part of the fun.

If you'd like to experience the diversity of this fascinating beverage and get to know several types of beer, we recommend joining the more intense tasting tour at HELLERS. Here the beer sommelier presents seven types of beer, such as pale ale, stout, porter, Wiess, wheat beer and IPA, for you to investigate with all of your senses.

Other events and celebrations are also held regularly at HELLERS. You can find out more by taking a look at the brewery pub's News online.

A spinoff restaurant: the HELLERS Volksgarten

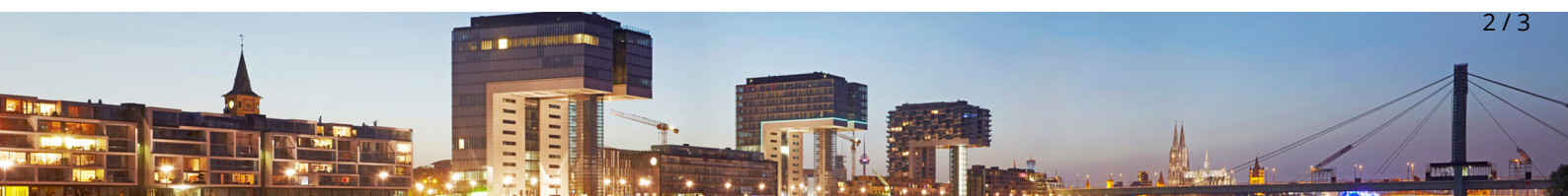
The HELLERS Volksgarten beer garden offers food and drink all through the summer directly beside the lake in the Volksgarten park, a listed public monument that was renovated in 2023. It offers a relaxing venue for day trips and family outings among the greenery. There's also an ice cream stand and a pedal boat rental station.

HELLERS: Small-scale breweries and a family firm

Many years before HELLERS was founded, Hubert Heller operated a restaurant on Roonstraße. It was called the Rottweiler in 1978, later changed its name to Deutsches Bierhaus and finally, after the house brewery HELLER was established in 1996, the restaurant became HELLERS Brauhaus. Back then it was one of only a few pub breweries in Cologne. Hubert Heller's daughter Anna has managed the brewery, the brewery pub and Hellers Volksgarten since 2010.

Kitchen Styles:

- ✓ home-style
- ✓ german



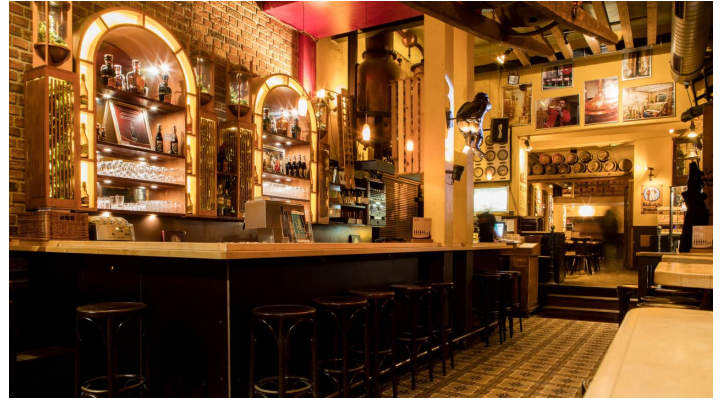


Openinghours

| Weekday | Time |
|------------------------|---------------|
| Tuesday until Saturday | 17:00 - 00:00 |



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