



Gourmet tours

16 results

in Quiberon

la belle-iloise - Quiberon (Plein Ouest)

Since 1932, La Belle Iloise has been creating exceptional seafood recipes direct from Quiberon. Sardines, mackerel, albacore tuna, flakes, spreads, fish soups, vegetable novelties with Brittany seaweed... Each of our recipes is the expression of precious French artisanal know-how and a spirit that...

☎ 02 97 50 08 77 📍 Quai des Saveurs Zone d'Activités Plein Ouest

Groups : from 2 in 20 Person

to 31/12/2026



in Sainte-Hélène

Les Escargots de la Ria

From 5€ / pers.

Come and discover how Gros Gris snails are raised, from birth to preparation. Breeding with respect for the environment. Concerned about the environment and respect for the animals, Mélissa has been orienting her breeding towards organic farming since 2021. Escargots de la Ria gastropods are born,...

☎ 06 78 28 95 57 📍 9 Lieu-dit Kerthomas

to 31/12/2026



in Étel

Distillerie Bleiz-Mor

The Bleiz-Mor distillery is a micro-distillery based in Etel, in the heart of the "LE GARAGE" third-party premises. We think and produce our spirits, cultivating creativity and know-how every day. All our spirits are distilled in small batches using traditional methods.

☎ 06 68 81 07 02 📍 4 Rue Victor Hugo

Groups : from 2 in 15 Person

to 31/12/2026



in Quiberon

Sparkle

From 10€ / pers.

Sparkle is a craft brewery specializing in hoppy beers (IPA / NEIPA). Opened in 2023 in Quiberon, it has been exporting its beers throughout France and Europe for several months now. The beers, often short-lived, will take you on a journey with their exotic, fruity, herbaceous flavors... The...

☎ 02 97 24 68 49 📍 Marie Guinard 41 Avenue du Général de Gaulle

Groups : from 10 in 120 Person

to 31/12/2026



in Pluvigner

With my goats

Ethical goat farm - Vegetarian cheese Conservatory and educational farm Local producer - Direct farm sales Organic farming Breeding without animal death

☎ 06 58 11 15 26 📍 Kerbarvec

Groups : from 10 in 30 Person

to 31/12/2026



in Auray

La Miellerie d'Alré

The Miellerie d'Alré runs black bee apiaries in the Pays d'Auray, from the shores of the Gulf of Morbihan and the Ria d'Etel to Quiberon Bay. Committed to conservation, Pierre Bourlès invites you to visit his honey house and discover a native, hardy bee. You'll find a simple, authentic honey from...

☎ 06 31 78 06 60 📍 13 Boulevard Anne de Bretagne

Groups : from 8 in 20 Person

to 31/12/2026



MIELLERIE D'ALR
• PIERRE BOURLÈS •

in Quiberon

La Maison d'Armorine - Les Niniches

Come and enjoy all the secrets of a family tradition! Founded in 1946 in Quiberon by Yvonne and Raymond Audebert, Les Niniches, Brittany's only artisanal confectionery, is now celebrating almost 80 years of tangy existence. For 4 generations, traditional manufacturing processes have been...

☎ 02 97 50 24 25 📍 1 Rue des Confiseurs ZA de Plein Ouest

Groups : 50 minimum number of people

to 31/12/2026



in Landévant

Caramel City Carabreizh

Carabreizh® is renowned for its expertise in making salted butter caramel, an emblematic regional specialty. Carabreizh® was born of an innovative gourmet desire: to replace the prune cream in our Breton cake with... salted butter caramel cream! We perfected a recipe with a uniquely smooth and...

☎ 02 97 88 30 30 📍 Rue Jean Haroche Z.A Mané Craping

Groups : from 10 in 60 Person

to 31/12/2026



in Quiberon

Biscuiterie de Quiberon

The region's finest specialties are baked every day. We offer a wide selection of freshly baked cakes (kouign amann, Breton cakes) and churned butter cookies. Open all year round, 7 days a week on Sundays and public holidays.

☎ 02 97 30 82 42 📍 19 Place Hoche

to 31/12/2026



in Quiberon

The House of Armorine

Go behind the scenes of a gourmet family business Since 1946, La Maison d'Armorine in Quiberon has been perpetuating a unique craftsmanship based on salted butter caramel, our signature ingredient. As confectioners, biscuit-makers and chocolatiers, we make our famous Niniches, our emblematic...

☎ 02 97 50 24 25 📍 1 rue des confiseurs ZA Plein Ouest

Groups : 50 minimum number of people

to 31/12/2026



in Pluneret

Vergers de Kerdaniel

Located on the edge of the Pluneret coastline (D101 between Auray and Le Bono), in the heart of the Parc Naturel Régional du Golfe du Morbihan, Les Vergers de Kerdaniel, certified organic, produces traditional cider with character (brut, fruité, doux, cidre Guillevic), without added sulfite or...

☎ 06 58 95 24 25 📍 Kerdaniel

Groups : from 6 in 20 Person

From 01/03/2026



in Carnac

Tibidy Oysters

Since 1937, we've been selling our oysters from Quiberon Bay. Direct sales of oysters, flat oysters, shellfish and crustaceans. On-site tasting, Guided tour, please ask.

☎ 02 97 52 08 15 📍 171 Rue du Pô

Groups : from 15 in 50 Person

to 31/12/2026



in Auray

ŒnoSkol

Thirsty to learn and discover the fascinating world of wine in a fun and friendly environment? ŒnoSkol offers wine tasting and oenology courses for all levels in Auray. Several formats are available to suit your needs and knowledge. Thanks to training workshops or themed tastings, you'll have all...

☎ 06 77 52 88 73 📍 Route du Bono Kerplouz

Groups : from 6 in 20 Person



in Crach

Saumerie du Loch

Since 1992, this family-run business has been processing Label Rouge Scottish salmon and organic Irish salmon using traditional, artisanal methods: salted with salt from La Trinité sur Mer, smoked with shavings from the Camors clog-maker, and entirely hand-smoked. as well as various smoked fish...

☎ 02 97 50 78 80 📍 1 Zone Artisanale de Mané Lenn

Groups : from 5 in 50 Person

to 31/12/2026



in Auray

Breizhtronomie Food Tour

Are you familiar with the Food Tour concept? Breizh'tronomie Food Tour offers gourmet outings to meet local producers and artisans and discover Breton gastronomy. Le Compagnon Gourmand selects the best addresses for you, and takes you to these passionate producers to share their experiences and...

☎ 06 86 55 19 88 📍 Quai Franklin

Groups : from 4 in 12 Person

to 31/12/2026



in Locoal-Mendon

Cidrerie Pays d'Auray

From 8€ / pers.

From production to the cellar, discover how cider and juice are made. Visits on Tuesdays & Thursdays from 2pm to 6pm during the summer & autumn vacations. Places limited; Groups, please contact us. Reservations required on 06 40 94 69 06, Price 8€ (Free for children under 18).

☎ 02 97 24 64 09 / 06 40 94 69 06 📍 Kervihern

Groups : from 10 in 45 Person

to 31/12/2026



Quiberon Bay Tourist Office

www.baiedequiberon.bzh

☎ +33 (0)2 44 84 56 56