



LE BAILLIAGE



WELCOME

Marion, Antoine, and all our team are pleased to welcome you in one of our 23 personalised bedrooms.

Our engagement comes from our family inheritance. Welcoming you with warmth and hospitality is our most important requirement.

We stay at your disposition and will be happy to answer all of your requests. Please, do not hesitate to come and meet us at the Hotel Reception or press 9 on the phone in your room to be able to reach us.

We thank you for choosing our establishment and wish you a pleasant stay.

OUR STORY

Built in 1962 by **Charly & Denise BANCAREL**, Le Bailliage was a little family guest house, a true pioneer of the touristic activity in Salers, together with our friends from the Bouiges family (La Préfète) and Emounerie's (Les Remparts). At that time, Charly and Denise liked to make their customers « at home ». Denise cooked traditional meals and everybody was playing with their children, Jean-Charles and Dominique, who they saw every year for their traditionnal holidays in Cantal.

Several years later, it was **Dominique's turn** to take charge of the company with her husband, **Jean-Michel GOUZON**. Jean-Michel had to make some changes in his professional and personal life to be able to become the renowned chef of the house. A modern presentation of the plates and authenticity in the taste were its characteristics !

The building expanded in 1974, « suites » were created, rooms were customized and decorated in various ways thanks to Dominique's passion for decoration and her meeting with an interior designer : Mr Rémy Bobet.

This is when Le Bailliage found its true identity: authentic flavours, attention to every detail, nice design but always with the generosity, warmth and simplicity of a family home.

In 2020, **Antoine and Marion BANCAREL**, Dominique's nephew and Denise and Charly's grandchildren, took over the reins with a new asset : their second profession as breeders of Salers cows !

Le BAILLIAGE is the name of the royal court that settled in Salers in 1564. It brought the nobility to the village, who decided to build towers and turrets on the buildings on the square, giving the village two aspects : the city walls and the Middle Ages at the bottom, and the nobility and its splendor at the top.



In case of emergency

Emergency Medical Service : dial 15

Police Emergency : dial 17

European emergency number : dial 112

Fire department : dial 18

Pharmacy

Place Tyssandier d'Escous 15140 SALERS
04 71 68 78 26

Open Monday, Tuesday, Wednesday, Thursday and Friday
9am to 12:15pm and 2pm to 7pm
Saturday 9am to 12:15pm
Closed on Sunday

Doctor

Medical office

(Dr LAURENT, Dr BIANCHI, Dr DESGOUTTES)

6 Rue du couvent 15140 SALERS

Or 13 Rue du Bailliage 15140 St Martin Valmeroux

04 71 69 23 38

On appointment

THE HOTEL

To call front desk : dial 9

To call outside: dial 0 + the phone number of the person you wish to call

Reception

Check in : 15h00 - 18h30

Check out : 8h00 - 11h00

Need to extend your stay ? Or to benefit from a late check-out ?

Visit the reception desk or call 9 to check availability and rates for your request.

To get in the hotel after 7 pm, use your key badge to open the front door.

Keep your key throughout your stay. It will allow you to get inside the hotel outside of our opening hours.

OURS ROOMS

All of our rooms are equipped with **flat-screen TV**, **free Wi-Fi**, kettle, herbal teas, phone, bathrobes, hairdryer, tower fan and private WC.

A **fridge** and a **freezer** are available at reception to store food, medicines or your cheese supplies!

Pets are accepted with an extra fee.



All of our rooms are **NON SMOKING**. Any person smoking on the premises (even at the window) is liable to a €500 cleaning charge and reimbursement of the cost of emergency services in the event of the fire alarm being triggered.

If you're traveling with a baby, we can provide a cot and mattress free of charge. For meals, we can lend you a bottle warmer or heat up your meals at reception.



We have a room for people with **reduced mobility**, more information at reception.



Wifi network: WIFIPASS

No password needed, click on the window that opens automatically

BREAKFAST

Breakfast is served as a Continental Buffet on the ground floor FROM 7.30 AM TO 10 AM

From age 11 : €14

Children from 3 to 10 years old : €7

Free for children under 3 years old.

OUR COMMITMENTS

- Guaranteeing quality at the best price
- Giving preference to local producers
- Promoting simple and healthy products



Breakfast is served in the lounge or on the wooded terrace (if we haven't set up outdoor tables due to the weather, please don't hesitate to ask us to set it up for you - we'll be happy to help).

Our breakfast offers :

DRINKS

Coffee
Tea DAMMANN
Herbal tea DAMMANN
Hot Chocolate

Freshly pressed orange juice
Sparkling Auvergne water (local) Chateldon (local)
Still water
Semi-skimmed milk

SWEET PRODUCTS

Bread from Salers Bakery (or St Martin on Thursdays)
Pastries
Rusks
Home-made cakes
Madeleine St Michel
Plain cereals
Chocolate cereals
Homemade fruit salad
Applesauce
Dried fruits (apricots, walnuts, hazelnuts)
Auvergne pot jam (local)
Honey (local)
Oranges
Plain or vanilla yoghurts (local)
Cottage cheese
Butter

SALTY PRODUCTS

Cantal free-range eggs to be cooked on the premises to your liking (local)
Cantal from St Bonnet de Salers's dairy cooperative (local)
St Nectaire farmhouse straw-aged cheese from Allanche (local)
Raw-milk Fourme d'Ambert from Nouaille (local)
Jambon de Pays de Coche 18 months maturing - Maison Laborie (local)

RESTAURANT



▪ Lunch

The restaurant is open from 12.00 pm to 1.00 pm
(reservation required)

▪ Diner

The restaurant is open for diner from 7.00 pm to 8.30 pm
(reservation required)

Menus at €30, €40 or €42

Children's menu at €12

▪ Picnic

We offer picnic baskets at €15, including a bottle of water, a sandwich, chips, fruit, local yoghurt and homemade cake. A reservation needs to be made the night before.

The Restaurant is closed on Monday all year round and on Sunday nights only in off-season.

SPA

Please contact the front desk to make an appointment.

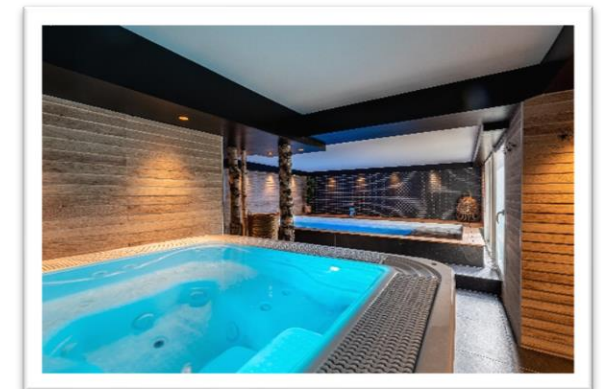
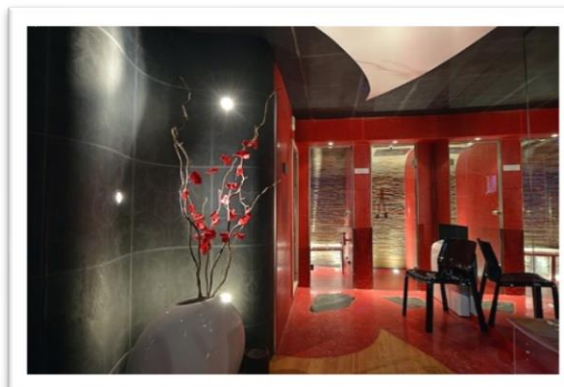
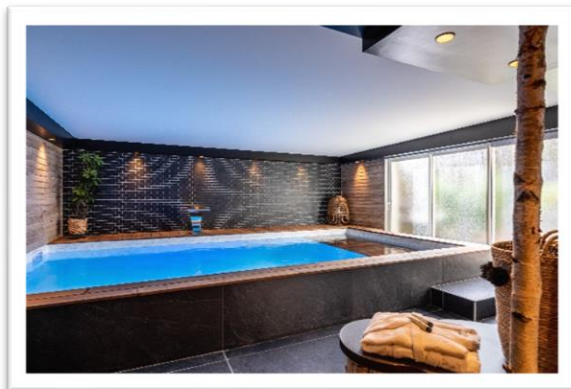
SAUNA - STEAM ROOM - WHIRLPOOL - BALNEO -
COUNTER-CURRENT POOL - SENSORY SHOWER

Towels provided

- **NON-Private access 2 hours - 30 €/pers** -Up to 8 people at a time – On appointment from 9am to 5.30pm

OR

- **Private access 2 hours - 50 €/pers** - Tote bag, slippers and water bottle offered - On appointment from 6pm to 8pm



SALERS, A COW, A CHEESE AND A BISCUIT



IRMA –SALERS BANCAREL'S BREEDING

The Salers cow is a "mixed" breed, bred for both milk and meat.

Renowned for feeding her calves well, she also has the advantage of **calving easily without assistance**, but beware : this pretty horned beast is also **very maternal!** That's why to milk her, you have to tie the calf to her leg so that she can give milk. This particularity makes **Salers breed milk production increasingly rare**, as it requires a great deal of strength, time and farm labor at a time when we're lacking all of these things.

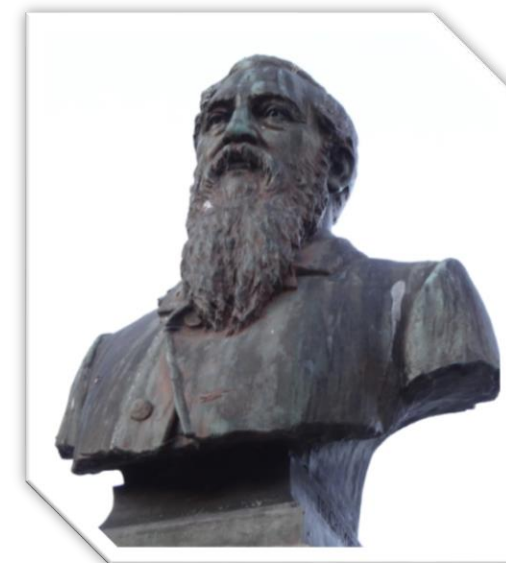
Traditionally mahogany in colour, black Salers can also be seen.

TYSSANDIER D'ESCOUS

Recognized as the **renovator of the Salers breed**, Ernest Tyssandier d'Escous devoted his life to **genetic** selection from 1845 onwards, persuading breeders that selection could improve the local cow breed. After hygiene campaigns and the elimination of animals that didn't meet the established criteria, the Salers breed was officially adopted in 1852. He then created a competition for purebred Salers male breeding animals. Competitions (named comices) and the breed flourished, to such an extent that his Jura friend Louis Pasteur made him a recipient of the **Order of Agricultural Merit** in 1884.

Ernest Tyssandier d'Escous died in 1889. His work has been taken up by other breeders with the creation of the **Herd Book Salers** in 1908.

A bronze statue was erected in his honor on the Place of Salers.





« Salers » is also a PDO (protected designation of origin named AOP in France) cheese, but it's hard to keep track of all the different designations, so here's a quick guide:

- **SALERS**: raw milk cheese made on the farm in season, **from April 15 to November 15**, when the cows are fed only with grass. The milk is processed in a wooden sheaf and requires at least **90 days of maturing**. The geographical area covered by this PDO is fairly restricted, and mainly located in the Cantal region.
- **SALERS TRADITION**: The principle is the same as for SALERS, except that the milk used to make the cheese comes **exclusively from Salers cows**.
- **CANTAL** : Its production area covers **7,200 km²**, including the whole of Cantal, 23 towns in Puy-de-Dôme and a few towns in Aveyron, Corrèze and Haute-Loire. Cantal cheese can be produced **all year round**, on farms or by cooperatives (groups of farmers who collect milk from their farms to have a single production site). There are also small-scale productions, such as a Cantal produced by a cooperative using only Salers cow's milk.

COMMON FEATURES

What these cheeses have in common is their production process : the **tome** is first pressed, then ground and salted, before being pressed again to obtain the fourme. Fourme is a large cylinder 36 to 42 centimeters of diameter, **weighing between 35 and 45 kilos**. It takes **400 liters of milk** to make one fourme !

« CARRE DE SALERS »

In the village shops, you'll find a small square-shaped pure butter dry biscuit created in the 19th century, the well named "Carré de Salers".



A WALK IN SALERS

« LA MONTAGNOUNE »



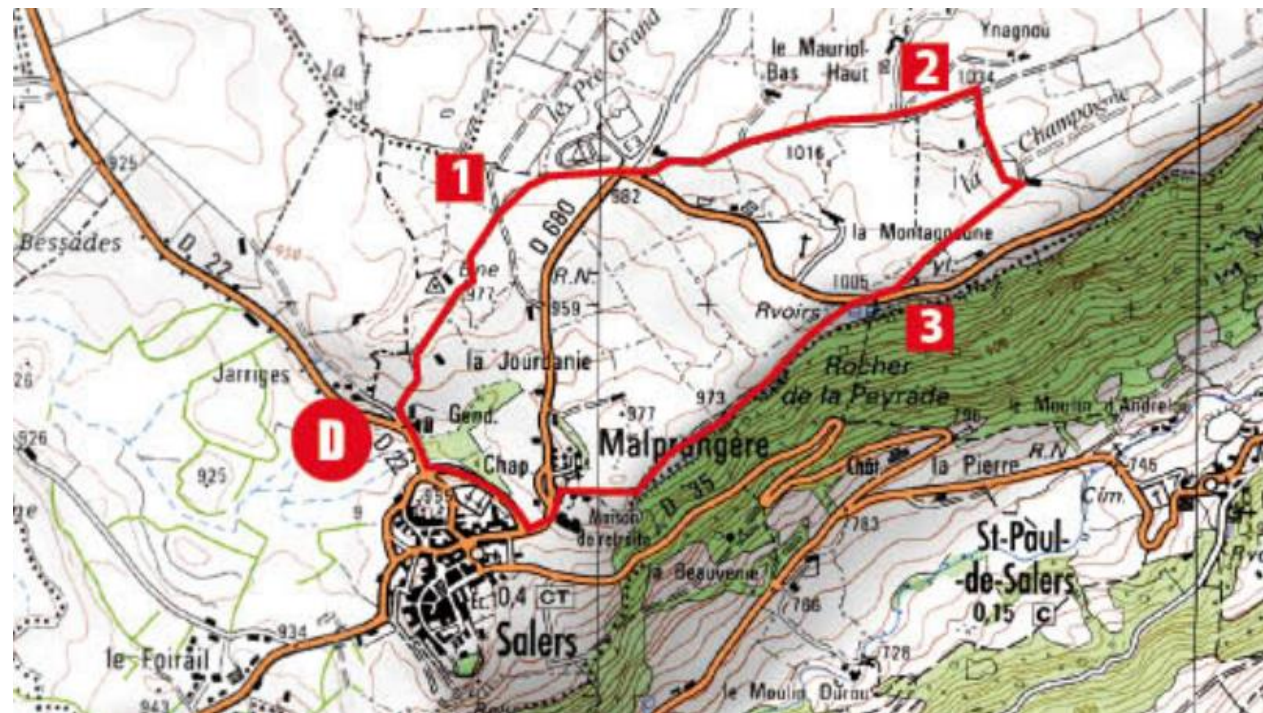
Source : Communauté de Communes du Pays de Salers

Start directly from Le Bailliage - Leave the hotel parking lot and turn left onto the road to the Route de Mauriac crossroads, then right past the gendarmerie to find the starting sign at the "Jarriges" crossroads, marked "D" on the map.

1-At the next crossroads, go straight ahead. Go through the campsite. At the exit, turn right; then left at the crossroads: the road runs alongside the Bastide du Cantal hotel.

2-At a bend in the road, take the gravel path and then the grassy path on the right, pass several chicanes and then turn right at the barn.

3-Cross the road; the path on the left takes you back to Salers, overlooking the Maronne valley.



Some addresses



Bakery

Aux Carrés de Salers, 18 Rue Notre Dame 15140 SALERS
Closed on Thursdays

Pastry

Jérémie GRENIER, 44 Rue Notre Dame 15140 SALERS
Open weekends and weekdays in season

Butcher

Boucherie Lacoste, 23 Rue du Beffroi 15140 SALERS
Remember to reserve your vacuum-packed meat in advance
Open 7 days a week

Post Office

Place Tyssandier d'Escous 15140 SALERS
Open from Monday to Friday, 1:30 to 4:30 p.m.

Petrol station

Station Intermarché - Avenue de la Gare 15200 Mauriac
(19km from Salers)

Station Carrefour - 2 Avenue d'Aurillac 15200 Mauriac
(19km de Salers)

Weekly market

Every Wednesday from 8am to 12pm
food market on the village square

Groceries & Supermarkets

La Pau grocery store

17 Rue Notre Dame 15140 SALERS
0471686219

Closed on Mondays and Sundays afternoons

Intermarché

Avenue de la Gare 15200 Mauriac

Open on Sunday mornings (19km from Salers)

Carrefour

2 Avenue d'Aurillac 15200 Mauriac

Closed on Sundays (19km from Salers)

SERVICES

- ✓ Ironing board and iron (on request at reception),
- ✓ Laundry service,
- ✓ Access to printer,
- ✓ Baby bottles and/or meals can be heated,
- ✓ Children's games: ping-pong table, swing, books (on request at reception),
- ✓ High chair,
- ✓ Garage (reservation at reception),
- ✓ Picnic (to be reserved before 6:00 pm the day before at reception),
- ✓ Heated swimming pool from May to September (towels not provided - pool not supervised),
- ✓ You can leave your stamped mail at reception,

At the Bailliage,

Here, we're unpretentious. We welcome you with simplicity and humbleness, the best we can in our family home whose distinctive architecture is not always adapted to our times.

We'll do our utmost to please and serve you, as long as you're polite and courteous.



COMMITTED TO THE PLANET

✓ Bath linen

In order to preserve our resources, you can keep your bathroom linen during your stay. If you wish to replace it with clean linen, please place it in the shower or bathtub.

✓ Bed linen

For the sake of our planet, if you are staying several nights please let us know how often you would like your sheets changed. If you don't specify, and if the sheets are clean, they will be changed every 3 days.

✓ Cleaning products

We only use healthy, aged-old products for cleaning : white vinegar and bicarbonate of soda. All our tissues and toilet paper are ECOLABE certified.

Remember to sort your waste !

We suggest you participating in the selective sorting to put your paper packaging, plastic bottles and glass jars in the bins provided for this purpose



How to get to and around Le Bailliage?

Valuable information: From November to May, the access to Pas de Peyrol (Puy Mary) is closed, so don't trust the GPS.

Coming from Aurillac, Rue Notre Dame in Salers is a one-way street. Go around the village following the Rocade C. Maigne.



How to get to Le Bailliage,

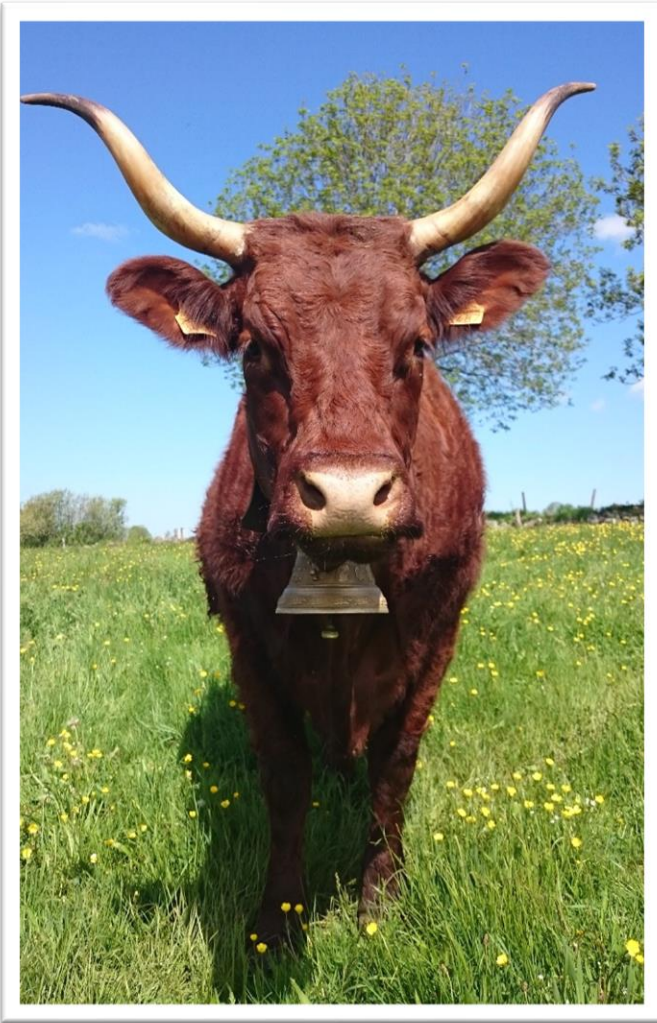
- ✓ **BY CAR:** The easiest way to reach us, as our village is not served by public transportation.
- ✓ **BY ELECTRIC CAR :** Charging station available in front of the SAGRANIER's parking (100 m from the Bailliage).
- ✓ **BY PLANE :** From Paris via Aurillac airport. Car rental available. (44 km from the Bailliage)
- ✓ **BY TRAIN :** Aurillac train station. Car rental available. (42 km from the Bailliage)
- ✓ **BY BUS :** via TER Aurillac or Mauriac, nearest stop: LES 4 ROUTES (7 km from the Bailliage)

Getting around Salers,

- ✓ **BY BIKE or ELECTRIC BIKE :** Rental & Repair, all year round on reservation with SALERS BIK'EVASION - 5 Rue Charbonnille 15140 SALERS - 09.67.86.55.62 ou 06.40.74.34.46
- ✓ **BY FOOT :** You can find all the short and long-distance trails at www.salers-tourisme.fr or ask the reception for information sheets about our favourite tours!

BREEDING SALERS BANCAREL

Hoteliers, restaurant owners and FARMERS



Antoine has two passions and made the choice ... to not choose!

Alongside our activity at the Bailliage, we have a pure-bred Salers suckler cow farm (40 mothers or approximately 100 animals in total). We work on genetics to sell breeding stock and sell some of the animals as Label Rouge Salers.

In season, you can see our faithful bull "Nounours" and his cows at the western entrance of the village or in front of the retirement home.



Stay tuned



@LeBailliageSalers



@LBailliage



@bailliage_hotel

Did you enjoy your stay with us?

Post your photos on Instagram with the hashtag #lovebailliage



LE BAILLIAGE

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info@salers-hotel-bailliage.com

04.71.40.71.95