

PIZZA MENU



La Belle Étoile

For Children: All pizzas (except Bigfoot and Névé) are available in a small size: -€2.00 per pizza + 1 free syrup drink.

CLASSIC & LOCAL SPECIALTIES

Première Étoile  Veg	8 €
Tomato sauce, Mozzarella GL	
La Mazillonne	10 €
Tomato sauce, local white ham from Mazille, Mozzarella GL	
L'Abeille Musette	15 €
Tomato sauce, local goat cheese, local honey (by Élodie), Mozzarella, cured ham GL	

MOUNTAIN PIZZAS (LES MONTAGNARDES)

Monchu	15 €
Cream, button mushrooms, raw milk Raclette cheese, Mozzarella, local smoked bacon GL	
Jurassique  Veg	15 €
Tomato sauce, Comté, Morbier, Bleu de Gex, Mozzarella GL	
Savoyarde	15 €
Cream, apples (fruit), Diots (local Savoy sausages), Reblochon cheese, onions, Mozzarella GL	
Pyrénéenne	15 €
Tomato sauce, sheep's milk Tomme cheese, cured ham, Mozzarella, sun-dried tomatoes, arugula GL	
Auvergnate	15 €
Cream, apples (fruit), Saint-Nectaire cheese, cured ham, onions, Mozzarella GL	
Piton des Neiges Spicy	15 €
Chicken, coconut milk, curry, bell peppers, artichokes, Espelette pepper, Mozzarella GL	
Corsica	15 €
Tomato sauce, Brousse cheese, Mozzarella, sun-dried tomatoes, arugula, Corsican Coppa GL	
GR20	15 €
Tomato sauce, Figatelli (Corsican pork sausage), Brousse cheese, fig jam, Mozzarella, basil GL	

GOURMET SELECTION (LES GASTRONOMES)

Oursonail Veg

13 €

Homemade wild garlic pesto, button mushrooms, Bleu de Gex cheese, Mozzarella
GL

Étoile Filante Veg

15 €

Tomato sauce, zucchini ribbons (spaghetti), sheep's milk Tomme cheese, Espelette pepper, Mozzarella
GL

Belledonne Veg

18 €

Truffle cream, porcini mushrooms, morels, black trumpets, button mushrooms, Bleu de Gex cheese, walnuts, Mozzarella
GL

Diamant Noir

18 €

Fresh truffle, truffle cream, button mushrooms, artichokes, sheep's milk Tomme cheese, Mozzarella, cream
GL

Névé DINE-IN ONLY

18 €

Olive oil, oregano, arugula, fresh tomatoes, Buffalo Mozzarella, Alpine cured dried meat, basil, balsamic glaze, cream
GL

Rouget

18 €

Red Mullet fillets, tomato sauce, fresh tomatoes, black tapenade, Mozzarella, basil
GLP

CALZONES & FOLDED PIZZAS (LES CHAUSSONS) DINE-IN ONLY

Boots

15 €

Pan-cooked calzone served with a green salad: Sheep's cheese, mushrooms, Mozzarella, arugula, Coppa, olive oil
GL

Chèvrelette Veg

15 €

Cream, goat cheese, arugula, button mushrooms, honey
GL

Bigfoot

20 €

Double "Calzone" pizza (ideal for 2 people or big eaters): Tomato sauce, white ham, button mushrooms, Mozzarella, 2 eggs, cream, olive oil, oregano
GL

THE PIZZA CHEF'S COMBOS (LES SALADES DU PIZZAÏOLO)

DINE-IN ONLY

Each option includes a mini-pizza served alongside a fresh salad.

Piste Verte Veg

15 €

Pizza: Wild garlic pesto, mushrooms, Mozzarella, cream.

Salad: Mixed greens, sun-dried tomatoes, artichokes, bell peppers.

GL

Piste Bleue

15 €

Pizza: Goat cheese, honey, Mozzarella, cream, thyme.

Salad: Mixed greens, cured ham, tomato.

GL

Piste Rouge

15 €

Pizza: Bacon, Reblochon cheese, onions, cream.

Salad: Mixed greens, cured ham, tomato.

GL

Piste Noire

15 €

Pizza: Tomato sauce, Figatelli, Brousse cheese, Mozzarella.

Salad: Mixed greens, Corsican Coppa, tomato.

GL

SALADS & DISHES (LES SALADES & PLATS)

Salade Verte Veg

4 €

Fresh mixed greens

G

Fraîcheur Veg

12 €

Salad, artichokes, tomatoes, Buffalo Mozzarella, olive oil, basil

GL

Pointe Percée

15 €

Salad, grilled bacon, cured ham, red onions, and crispy Reblochon cheese bites

GL

Extras / Suppléments: Egg, Mushrooms, or Arugula: +1 € | Choice of Cured Meat or Cheese: +3 €

Allergens Key: G: Gluten | L: Lactose | P: Fish • *Note: Our pizza dough contains lactose.*

 Vegetarian Pizzas and Dishes