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Manhattan Restaurant Offers Up \$1,000 Ice Cream Sundae

Bagatelle, located in the Meatpacking District of New York City, is debuting a luxurious new menu item: a \$1,000 ice cream sundae made with truffles, gold leaf, and topped with a white gold and steel Mauboussin ring.



Bagatelle is now the home of one of New York's most decadent and expensive ice cream sundaes.

Bagatelle

For those with a sweet tooth looking to splurge, Bagatelle restaurant in Manhattan has come up with just the right treat for you.

Starting on May 1st, Bagatelle will be offering a \$1,000 ice cream sundae that is made with homemade vanilla ice cream, chocolate truffles, homemade French macarons, Dom Pérignon Rosé sorbet with gold leaves, chocolate vodka sauce, gilded brownies, and fresh whipped cream, all topped off with a white gold and black steel ring made by Mauboussin, the French luxury jewelry company. Each ring is inscribed with the saying: "Moi non plus/Toi non plus," which

roughly translates to "Me either, and neither do you."

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The Bagatelle indulgence isn't the only luxury dessert concocted in New York. New York's Serendipity 3 Golden Opulence sundae has been available on its menu for several years with a thousand dollar price, is covered in gold leaf and requires two days to prepare. In 2007, Serendipity 3 broke its own record by offering the "Frozen" Haute Chocolate, a creation that sold for \$25,000.