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You Can Buy A \$1,000 Sundae At Bagatelle

At least this sundae comes with jewelry as well as chocolate sauce.



The newest addition to [Bagatelle](#), a popular brunch spot in the Meatpacking District, is the self-proclaimed "Jay Z of desserts": a hot fudge sundae with a \$1,000 price tag.

According to [Eater](#), the "Mauboussin Mega Sundae," as it is actually called, starts with a foundation of vanilla ice cream and Dom Perignon Rose sorbet. It is then topped with chocolate truffles, macarons, whipped cream, chocolate vodka sauce, gilded brownies, and a sprinkling of gold leaf.

But the high price tag is from more than just fancy sorbet and chocolate sauce.

Served on the side is a [Mauboussin](#) ring made of black steel and white gold, which costs \$530 itself. Since the ring actually costs more than the sundae, this seems like more a jewelry purchase with the added bonus of a hot fudge sundae.

If you're just in it for the luxury dessert, however, you can head to [Serendipity 3](#) instead and buy their [Golden Opulence Sundae](#) which also costs \$1,000. There is no jewelry involved, but quite a bit more gold. The sundae is made with Tahitian Vanilla ice cream, 23 carat gold leaf, Amedei Porceleana (the world's most expensive chocolate), candied fruits, truffles, marzipan cherries, and topped with Grand Passion Caviar.

Both look delicious, but \$1,000 is a bit too pricey for me, even for a sundae.