

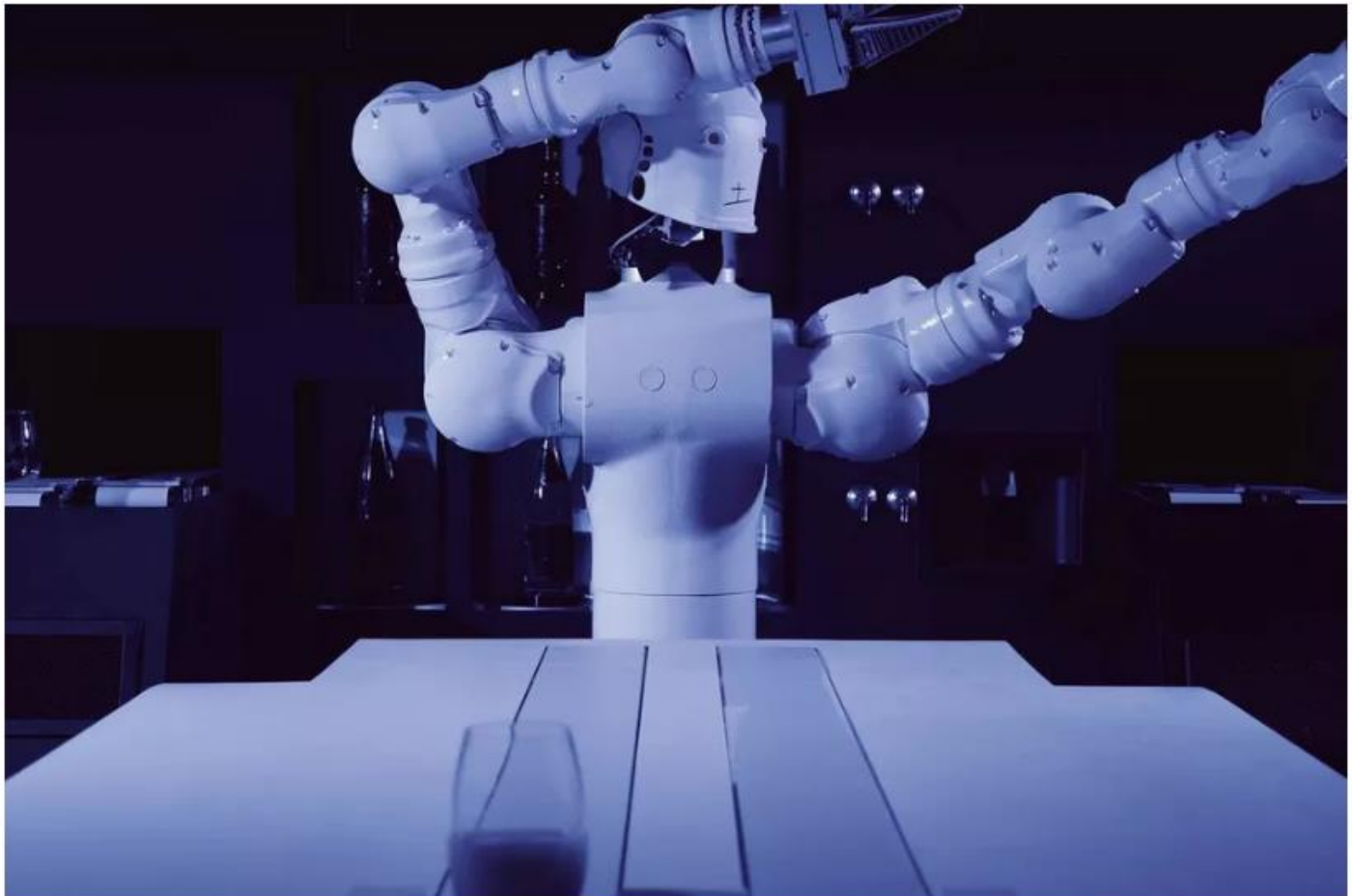
MONTREAL RESTAURANT OPENINGS

A 'Techno-Resto' Complete With Robot Bartender Has Opened Downtown

The owner crafted the robot himself

by [Tim Forster](#) | [@timothyjforster](#) | Sep 14, 2018, 1:07pm EDT

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R1-B1, the bartending robot | Le XVI XVI/supplied

A newly-opened restaurant in downtown Montreal is hoping to bring a whole bunch of technology into the drinking and dining world, with a robot bartender, an at-your-table service system and more.

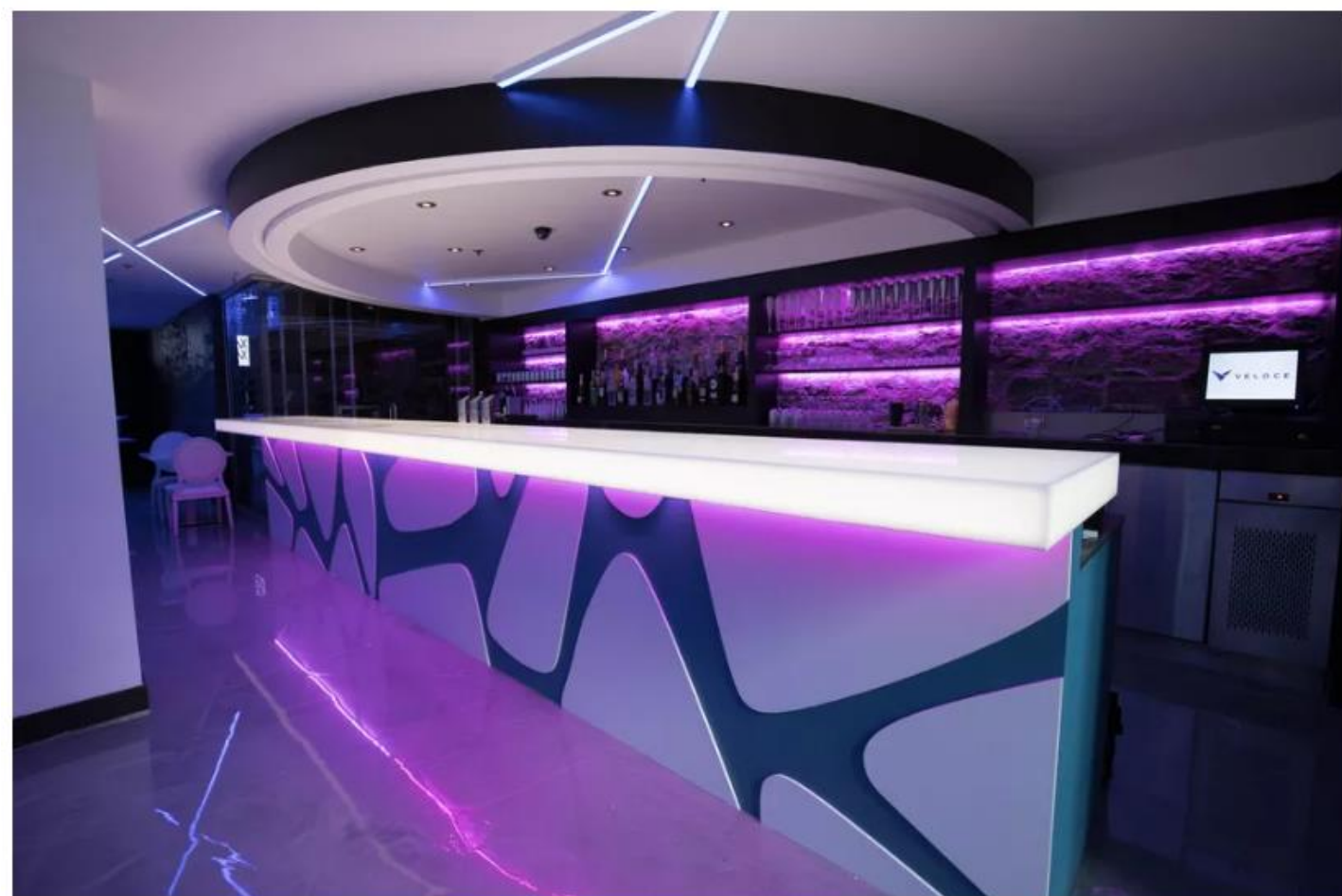
Le XVI XVI opens Friday (September 14) at Sherbrooke and Guy, and is the product of Cédric Moindrot, an entrepreneur from France and a relative newcomer to Montreal — he previously ran catering service **Le Trateur du Marais** in Paris, which counted **Cirque du Soleil** among its clients.

The big attraction here is the novelty of a humanoid bartending robot, named R1-B1 — with the space split into an upper-level restaurant and lower-level lounge, the robot will be the centrepiece of the lounge. It will mix drinks, but also engage with customers in both French and English. The Gazette's Bill Brownstein **already paid it a visit**, finding that it's quite a chatty computer, engaging with customers more than just taking an order and making it. Moindrot tells Eater it's also capable of dishing out compliments, and perhaps even getting a little flirty.

The system isn't totally automated — the robot does have minders on hand to in case any problems arise, and a human bartender will also work the bar (although it seems the robot can prepare full drinks from start to finish — it just won't fill *all* orders).

While some are describing as the world's first robot bartender, **that's not quite the case** — although it may be the first to more substantially interact with customers. Others, **such as one in Las Vegas can also prepare drinks**, although that one is more just a robotic arm, without the same computerized friendliness. Yet with Moindrot having crafted and programmed the restaurant himself, and not working with any large-scale firm, it's still impressive. The cocktails it will make were devised by Le 4e Mur bartender Alexis Taoufiq.

Elsewhere, the restaurant is **focused on classic French fare** — the kitchen is headed up by ex Manoir Hovey chef Joris Larigaldie. No robot chefs here, although Larigaldie is getting playful with technique — for example, using a capsule coffee machine with savoury cups to infuse broths.



The bar | Le XVI XVI/Supplied

The tech theme extends to the restaurant tables — a system named “Pop” is in place where diners can summon servers and request that valet cars be retrieved, amongst other functions. It’s a novelty, but perhaps a bit of a gimmick for a fancier restaurant. It’s all accompanied by a space-agey looking bar design, and a more clean white approach in the restaurants, all from Montreal designer Charles Parnaso.



Le XVI XVI/Supplied

STATUS — **Le XVI XVI** is open at 1616 Sherbrooke West — the restaurant section does lunch from 11:30 a.m. to 2:30 p.m. Monday to Friday, dinner Thursday to Saturday from 4:30 p.m. to 11 p.m., and brunch Sunday from 11 a.m. to 2:30 p.m. The lounge (with bartending robot) opens Monday to Wednesday from 5 to 11 p.m. and by reservation only Thursday to Saturday from 5 to 10 p.m.

- **Le XVI XVI** [Official]
- **'First Robotic Bar Experience in the World' Heads to the Las Vegas Strip** [ELV]
- **Montreal robot bartender serves up drink, song, dance and counsel** [Montreal Gazette]