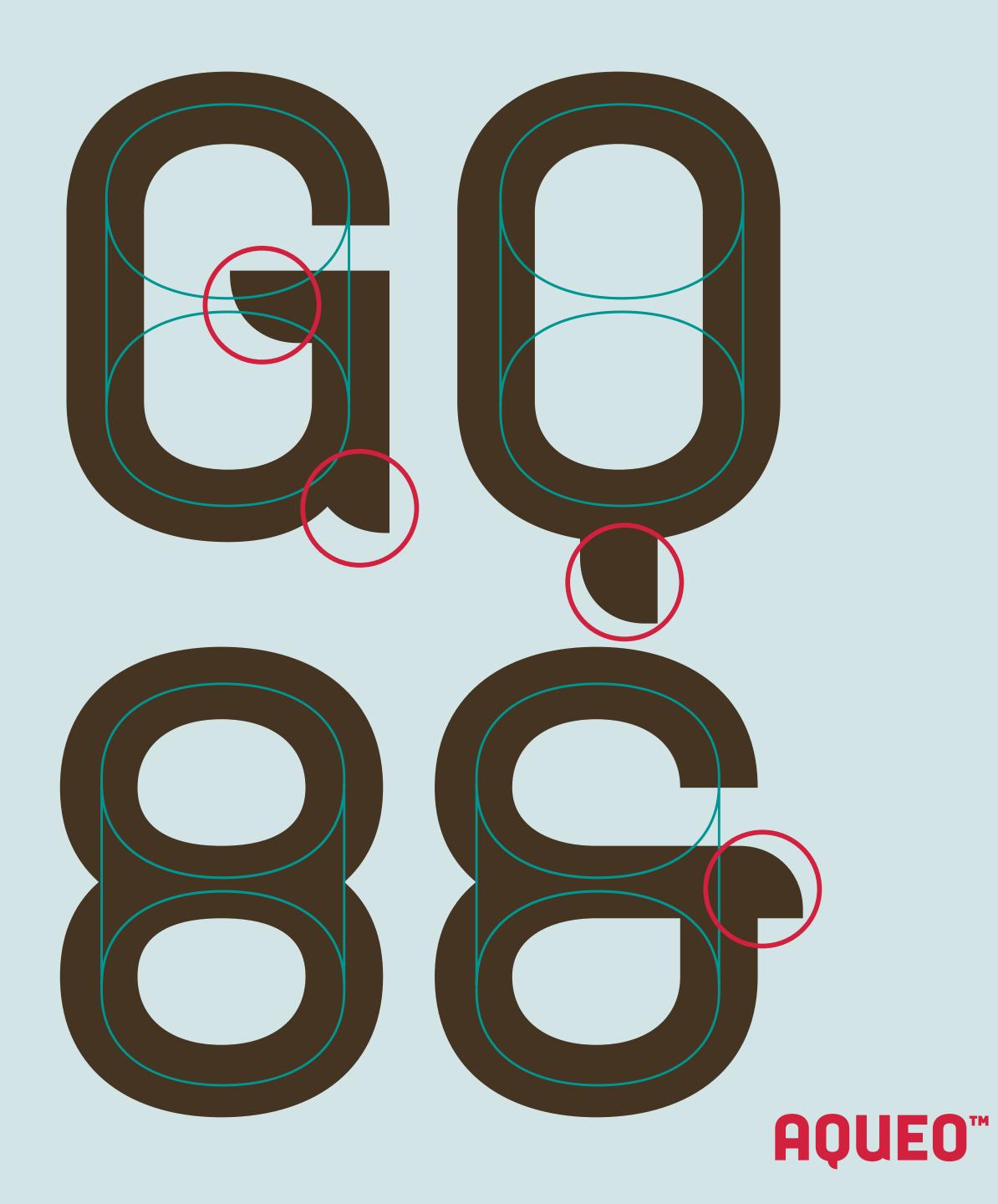
## AQUEO TM

→ Display Sans Serif





#### AQUEO"FEATURES OVERVIEW

**Nº OF WEIGHTS** 

**Nº OF STYLES** 

**Nº OF GLYPHS PER STYLE** 

80+ ESSENTIAL UX/UI ICONS



**MULTIPLE AMPERSAND ALTERNATES** 

Sandand und und et et E E Y Y O G O G A A A N A N I I 'N 'N

200+ LANGUAGES SUPPORT

LÄNGÜÄGE LYLYRNIfrfr

150+ LIGATURES



## Ada Ele Mm/M



Aaæbecde 20 Aaron IIJJKLMMN0Œ@PQ RS3TUUWWXYYZ00: aæbcdeəfghijklmnoæøp qrrsßtuvwwxyz012345 6789{([""])}{([""])}\$€£ 3/4@#%!?EE0THTYTYfrfr

Stylistic Alternates : ■→Case Sensitive Forms AQUEO™

## 

**AQUEO**<sup>™</sup>



DESIGN WITH A LITTLE ZING!

**AQUEO**"

Design With a Little Zing!

**AQUEO**™

Design With a Little Zing!

**AQUEO**"







1. Corona - Tourenrad.

## BICICLETA FAHRAD VÉLO

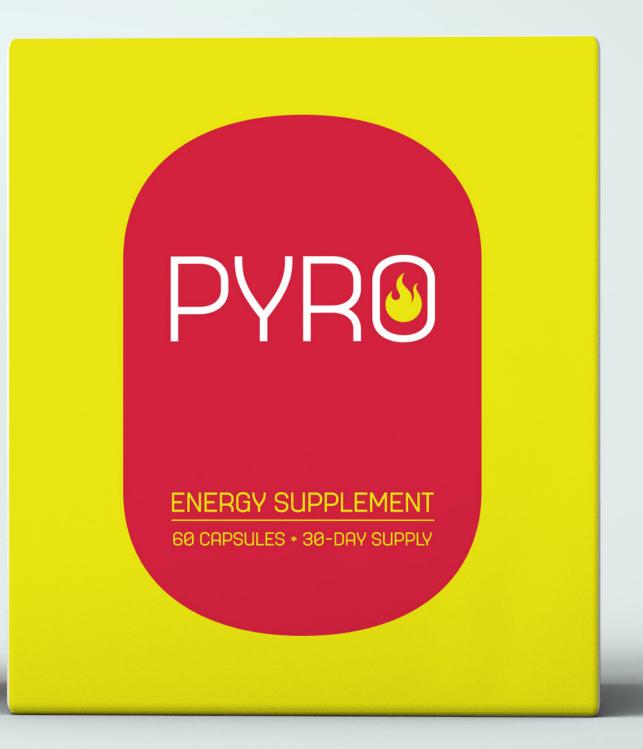
Bicycles were introduced in the 19th centuryin Europe. By the early 21st century, more than 1 billion were in existence. These numbers far exceed the number of cars, both in total and ranked by the number of individual models produced. They are the principal means of transportation in many regions. They also provide a popular form of recreation, and have been adapted for use as children's toys, general fitness, military and police applications, courier services, bicycle racing, and bicycle stunts.











→ Standard Icon



→ Alternate
Icon Set 1



→ Alternate Icon Set 2





## IA BOHEME abschließend BàI VIỆT CHON LỌC Televisión en color

**AQUEO**<sup>™</sup>

### 0123456789 **AQUE**





#### History of Gastronomy



Gastronomy involves discovering, tasting, experiencing, researching, understanding and writing about food preparation and the sensory qualities of human nutrition as a whole. It also studies how nutrition interfaces with the broader culture. The biological and chemical basis of cooking has become known as molecular gastronomy, while gastronomy covers a broader, interdisciplinary ground.

Pascal Ory, a French historian, defines gastronomy as the establishment of rules of eating and drinking, an "art of the table", and distinguishes it from good cooking (bonne cuisine) or fine cooking (haute cuisine). Ory traces the origins of gastronomy back to the French reign of Louis XIV when people took interest in developing rules



How do I make a table booking?



Can you accommodate food allergies?



Do you take walk-ins?



Eperit es ea seriatendi qui oditis eumetur sum fuga. Itatur picias voluptat veria que quibus quia qui oditem sinihilit illoreris eum fugiae odieta. Occullac cuptaque ium dolorum.

Can I bring my own wine?



## 3INFUSEDE



## THE GIRLE ATTRICHING CUCKO

By Elias Swenzen

# SWEET AND SALLY POLO E UOU TIEMPO Y LUGAR

BRATWURST UND KOHL

ORange et pomme



## "FIX, SCHWYZ!" QUÄKT JÜRGEN BLÖD VOM PAß.

"FIX, SCHWYZ!"
QUAKT JÜRGEN
BLÖD VOM Paß.

→Stylistic Alternates AQUEO™

## The quick brown fox jumps over the lazy

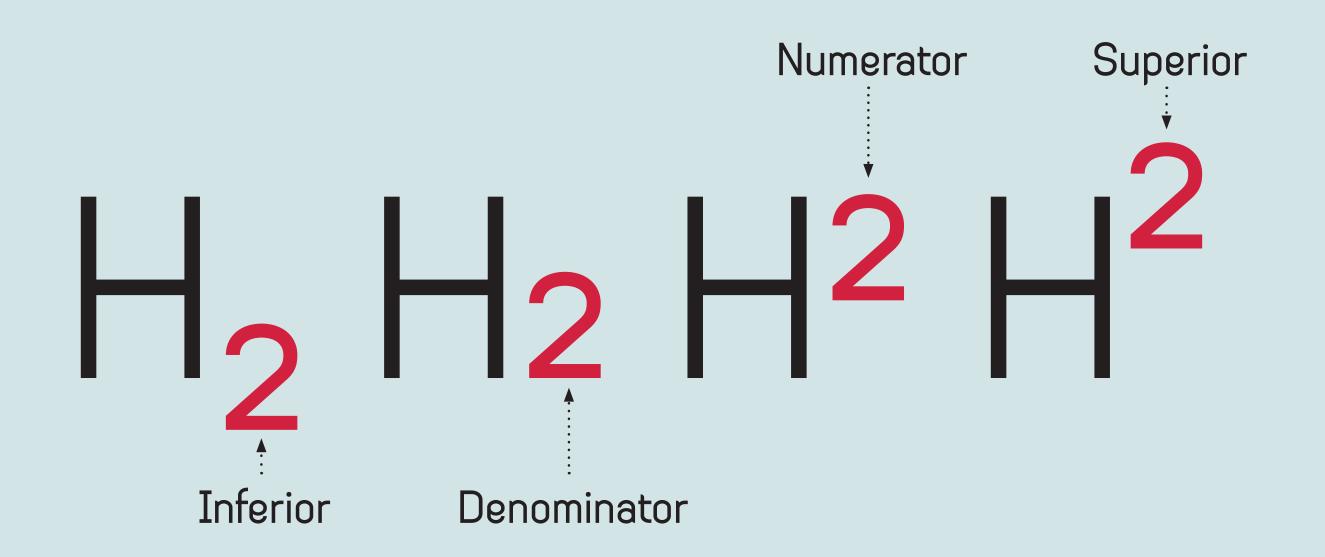
MEDIUM ITALIC: AQUEO"

### Tabular Figures & Signs



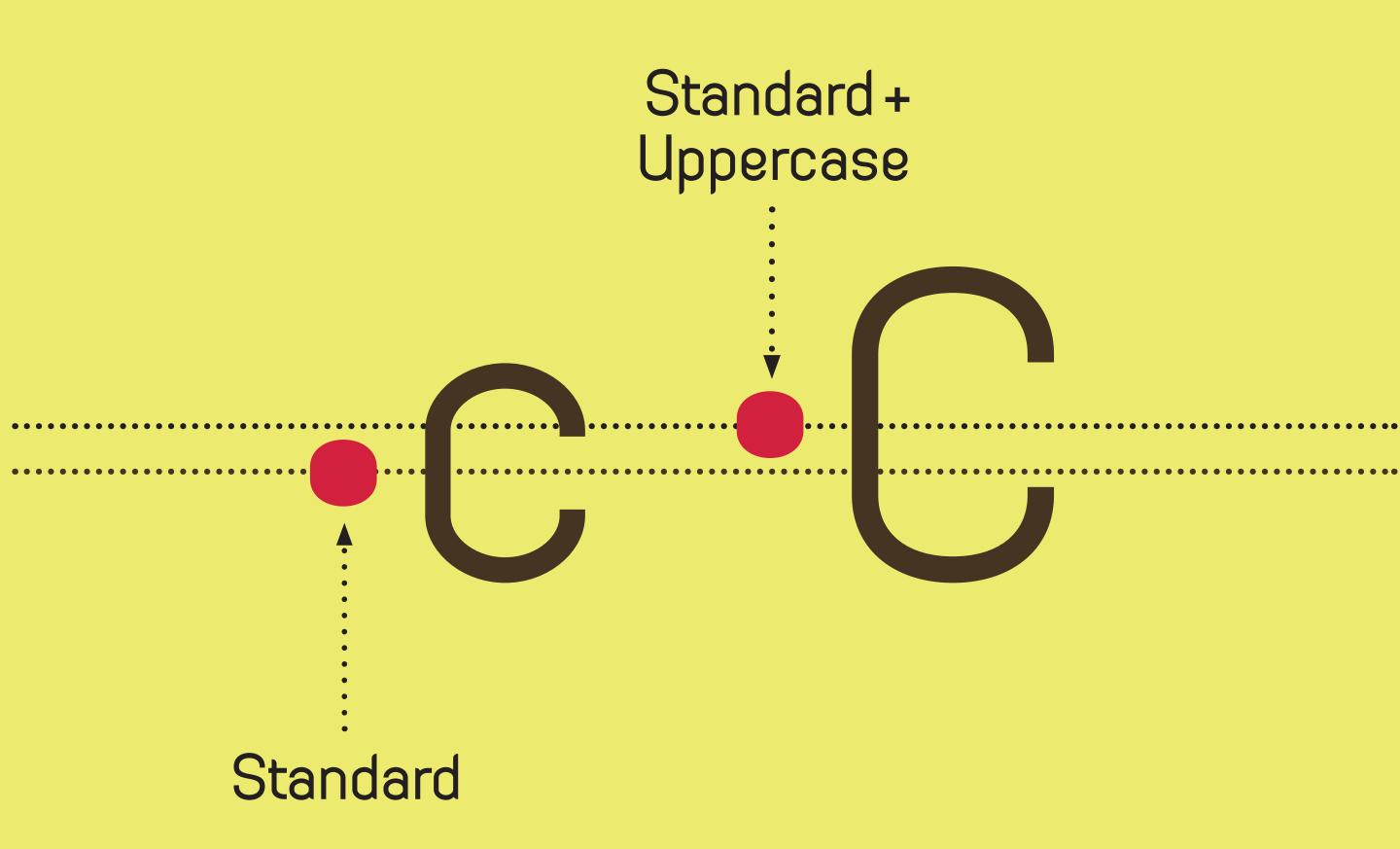
### Fraction, Inferior & Superior

12/25 vs 12/25/2038



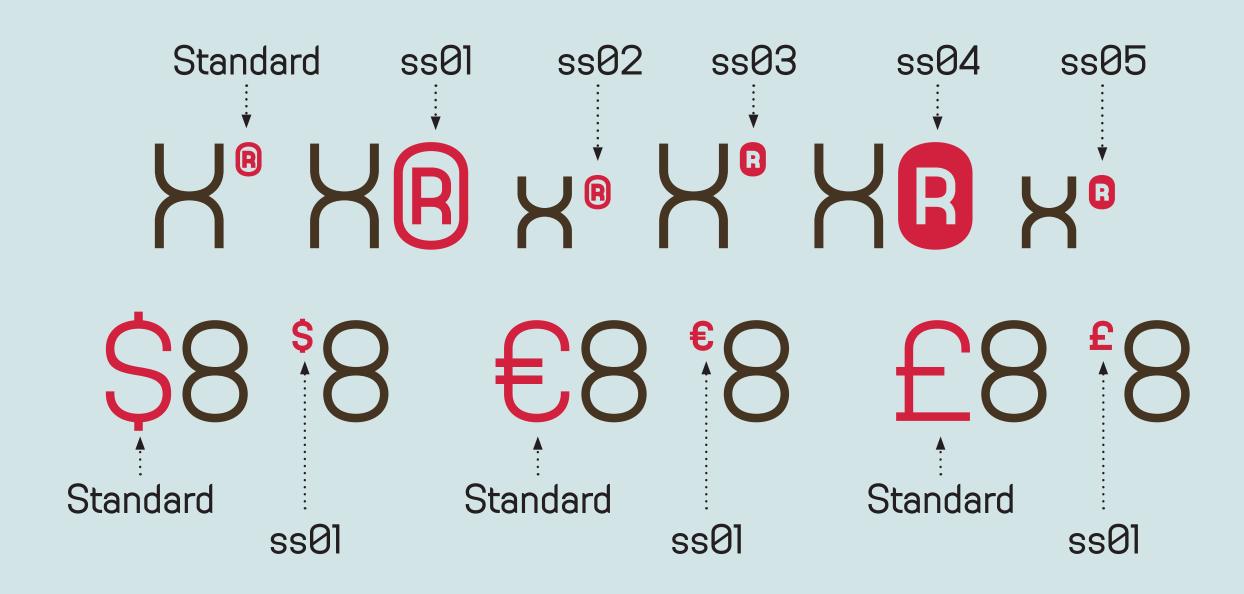


#### 10 Bullets + Case-Sensitive Alternates





#### Multiple Marks & Symbol Alternates



#### Case-Sensitive Symbols & Punctuations

(¿CASE-SENSITIVE?) (¿case-sensitive?) AQUEO™